Charles Reynell.

~~Jn.o Jones Grays Inn~~
~~24th Oct: 1798.~~

Charles Reynell 1835.

THE FRENCH GARDINER:

INSTRUCTING

How to Cultivate all ſorts of

FRUIT-TREES,

AND

HERBS for the GARDEN.

TOGETHER

With Directions to Dry, and Conſerve them in their Natural.

An Accompliſhed Piece,

Written Originally in *French*, and now Tranſlated into *Engliſh*.

By *JOHN EVELYN* Eſquire,
Fellow of the Royal Society.

The third Edition illuſtrated with Sculptures.

Whereunto is annexed, the *Engliſh Vineyard* Vindicated by *J. Roſe*, now Gardiner to his Majeſty: with a Tract of the making and ordering of Wines in *France*.

London, Printed by *T.R.* & *N.T.* for *B. Tooke*, and are to be ſold at the Ship in *St. Pauls* Church-yard. 1675.

53

THE PRINCIPLES

OF

GAIN-DRAWING:

OR,

INSTRUCTIONS

How to Calculate All Sorts of

MUTUAL-TRUSTS,

AND

CERTAIN Infallible CARD-TRICKS,

Never before Discovered or Communicated.

As now Compiled and Digested

By JOHN ELPHINSTON,

Teacher of the Royal Society.

TO MY
Moſt Honoured and Worthy
FRIEND
THOMAS HENSHAW, Eſq;

SIR,

THE ſucceſs of the First *Edition* of this Book, has produced ſeveral more; and with them, the continuance of your Name is the Front of this Epiſtle; that thoſe who ſhall receive the Fruits it here preſents them, may know to whom they are obliged for it; Your Commands

firſt engaging me to Interpret, and give it to our Country: And I was glad I had ſo fair an Opportunity of publiſhing to the World, how highly I honour you for many Eminent, and ſhining Parts; Your Virtue, your Learning, and our now ancient Friendſhip; which contracted firſt abroad, has continued both there, and ſince at Home, through ſo many Viciſſitudes and Changes, as we have ſeen, and ſurmounted. The Character which I firſt adventured on this Piece (when I boldly pronounced it for the very beſt that was Extant on the Subject) has been amply Confirmed by the Suffrages of all who have ſince Written upon it; and I will be bold to affirm, it was the firſt that ever inſtructed our Country-men how to Cultivate, and Order their Gardens for Fruit, and other Eſculent Plants, with a Faith, and induſtry becoming that honeſt, and ſweet Employment.

Here

The Epiſtle Dedicatory.

Here is nothing Added (and indeed, nothing could well be) to the *Firſt Edition*, but the Weeding and purging it of ſome *Typographical* Eſcapes; and therefore I have nothing more to ſay, but that I am,

SIR,

Your moſt Humble and

Faithful *Servant*,

J. Evelyn.

TO THE READER.

I *Advertiſe the* Reader, *that what I have couched in four Sections at the end of this Volume, under the Name of an* Appendix, *is but a part of the third Treatiſe in the Original; there remaining three Chapters more concerning Preſerving of Fruits with Sugar; which I have heretofore expreſsly omitted, becauſe it is a Myſtery, that I am aſſured by a Lady (who is a Perſon of quality, and curious in that Art) that there is nothing of extraordinary amongſt them, but what the fair Sex do infinitely exceed, whenever they pleaſe to divertiſe themſelves in that ſweet employment.*

There is alſo another Book *of the ſame* Author, *intituled,* Les delices de la Campagne, *(or the* Delights of the Country)

Country) *being as a ſecond Part of this: wherein you are taught to prepare and dreſs whatſoever either the Earth or the Water do produce, Dedicated to the good Houſe-Wives: There you are inſtructed to make all ſorts of* French Bread, *and the whole Myſtery of the* Paſtry, Wines, *and all ſorts of drinks. To accommodate all manner of roots good to eat; cooking of Fleſh and Fiſh, together with precepts how the* Major Domo *is to order the ſervices, and treat perſons of quality at a Feaſt,* a la mode de France; *which ſuch as aſſect more than I, and do not underſtand in the* Original, *may procure to be interpreted, but by ſome better hand than he that did the* French Cook, *which (being as I am informed, an excellent Book of its kind) is miſerably abuſed for want of skill in the* Kitchin.

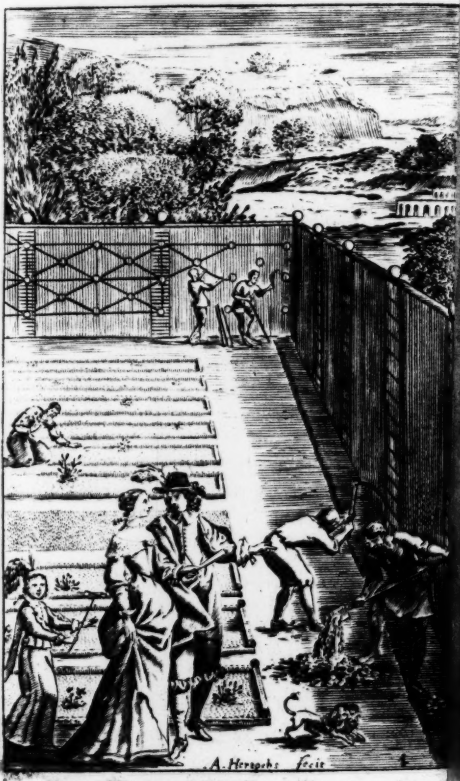
If any man think it an employment fit for the Tranſlator *of this former part; it will become him to know, that though I have ſome experience in the*

Gar-

Garden, *and more divertiſement, yet I have none in the* Shambles; *and that what I here preſent him was to gratifie a noble* Friend, *who had only that Empire over me, as to make me quit ſome more ſerious Employments for a few daies, in obedience to his Command.*

Farewell.

THE


A. Herrgott fecit

THE FRENCH Gardiner.

The First Treatise.

SECTION I.

Of the Place, of the Earth and Mould of the Garden, together with the means to recover and meliorate ill ground.

THose who have Written concerning the Husbandry of the *Countrey*, have accompanied it with so many difficulties about the disposition of the *Edifices*, and other parts appertaining to the *Demesnes*, that

that it were altogether impoſſible to accommodate a place ſutable to their preſcription: foraſmuch as the *Situations* ſeldom correſpond to their deſires: and therefore I ſhall by no means oblige you to the particular *Site* of your *Garden*; you ſhall make uſe of the places as you find them, if already they are laid out: or elſe you ſhall (with good adviſe) prepare a new one in ſome part that lies moſt convenient to your *Manſion.*

Touching the Ground, if you meet with that which is good, it will be to your great advantage, and much leſſen your expence: but it is very rarely to be found where the land doth not require a great deal of labour: for many times the ſurface of the ground ſhall be good, which (being opened the depth of a Spade-bit onely) will be found all clay underneath, which is a more pernicious Mould for Trees than the very Gravel

vel it ſelf: ſince in Gravel, the roots may yet encounter ſome ſmall veins for their paſſage in ſearching the moiſture beneath from whence to draw nouriſhment: but the Cayle (which is a ſort of earth wherewithal the Bakers of *Paris* do make the hearths of their Ovens) is like a board, ſo thick, and hard, that the roots cannot pierce it: and in the extraordinary heat of Summer it ſo hinders the moiſture below, that it can by no means penetrate; in ſo much as the Trees and other Plants become ſo extreamly dry, that inſtead of advancing their growth they altogether languiſh, and in concluſion periſh.

For redreſs of this defect, there is onely one expedient; and that is by hollowing and breaking up the ground 3 or 4 foot deep, beginning with a trench 4 or 5 foot large, the whole length of the place that you will thus open, caſting the ſeveral moulds

moulds all upon one side; and thus when your Trench is voided and emptied to the depth which you desire, you shall cast in long dung, or the Marc, or Husks of the Wine-press or Cider, and fearn (which if you can commodiously, procure is of all other composts the best) leaves of trees, even to the rotten sticks and mungy stuff to be found under old Wood-piles, Moss, and such like Trash; in fine, whatever you can procure with the most ease and least charge: for all the design in this stirring the ground is onely to keep it hollow, that so the moisture beneath may invigorate the Trees and Plants during the excessive drouths.

You shall therefore lay it half a foot thick at the bottom of your Trench; and afterwards dig a second of the same proportion, casting the mould which lies uppermost (and which is ever the best) upon the dung, and so making this Second

trench

trench as deep as the former, you ſhall fill your firſt trench; and the mould which you found undermoſt, ſhall now lie on the top; thus continuing your Trenches, till youhave finiſhed the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren: I confeſs with you, that for the firſt year, the goodneſs of it will not appear, but when (with that little amendment which you beſtow upon it) it ſhall be mellow'd by the rains, & froſts of one Winter, it ſhall produce abundantly more than what before lay above, which being exhauſted and worn out through the long uſage, hath certainly loſt a great part of its vertue.

Neither are all Seaſons proper for this Labour; becauſe during the great heats, this earth is ſo extreamly hard and bound, that neither *Crow*, nor *Pick-ax* can enter it. The Winter is then the moſt convenient ſea-

ſon

ſon of all other; for as much as the Autumn rains, having well moiſtned the earth, it is dug with the more facility; and beſides, the rain, the ſnow and the froſts, which are frequent in that ſeaſon, contribute much to the work; nor are Labourers (being at that time leſs imployed) ſo chargeable as when they work in the Vineyards, and during *Auguſt*, when they are hardly to be procured for money.

As concerning the bottom, where you encounter with Gravel, you ſhall husband it as we have already deſcribed, by breaking it, and the ſtones that are mingled in the ground ſhall be carried out of the Garden. But in caſe the gravel lie not very thick, and that when it is broken up you arrive at ſand, or to another ſmaller looſe gravel, it ſhall ſuffice that it be broken up without flinging it out of the trenches ſince the Trees will ſhoot ſufficient roots amongſt this ſmaller gravel, by reaſon of the moiſture

moysture which the Dung lying above them will contribute.

You must remember to lay excellent *dung*, half consumed, at the bottom of such *Trenches*, out of which you have cast the *gravel*, to the end that the *rain* and all other *refreshings*, may the more easily pass through it; especially, if it be of the *husks* of the *Press*, *Fearn*, and the like, such as we have already mentioned.

You will object (I suppose) that to *trench* and dress a whole *Garden* in this manner, is to engage one into an extraordinary expence. I grant it indeed, but it is once for all, and the Emolument which will result from one such *Labour*, will recompense the charge an hundred Fold: since the *Trees* will be more Beautiful, without moss, or galls, and without comparison produce their Fruits abundantly more Fair, than those which are planted in a ground which is not thus dress'd.

Artichocks, *Leeks*, and other roots grow there to a Monſtrous bigneſs: brefly, you will find your ſelf ſo extreamly ſatisfied, perceiving the difference to what your *Garden* produced before it was thus looſened, that you will have no cauſe to regret your expences.

However if you would be yet more thrifty, I ſhall inſtruct you how by another expedient you may amend your *Garden* with leſs charge: But withal, as the expence will not be great, ſo neither will the product be ſo fair: Of this I purpoſe to treat hereafter, in the planting of *Pole-hedges*, and the *Kitchin-Garden*.

Many that are curious do extreamly exceed all this: for they paſs all their Earth through a *Hurdle* to clear it from the ſtones, which is done by placing the *Hurdle* or *Skreen* upon the margent of the *Trench*; and ſo ſhoveling the mould to the top of the *Skreen*, the earth paſſes, and the

the ſtones rolle to the foot of the *Skreen*, which are afterwards carried forth of the *Garden*.

The form of this *Skreen*, is a frame joyned together, two inches thick, ſix foot high, and five foot in breadth which ſhall have two croſs quarters within the height, of the ſame bigneſs of the *frame*, and all the four croſs pieces, ſhall be equally boared about the bigneſs of thoſe ſticks which the *Chandlers* uſe to make their *Candles* on; theſe holes muſt be a fingers thickneſs diſtant one from another, and in them you ſhall fit ſticks of *Dog-wood*, becauſe it is tough and very hard when it is dry, and which will endure longer without breaking than any other. Note, that both the top, and the bottome of your *frame* muſt be pierced quiet through, that when any of the *ſticks* are broken, you may put new ones in their places, faſtning them with ſmall wedges at the extreams.

SECT. II.

Of Espaliers, or Wall-fruit, and of single pole-hedges and shrubs.

Wall-fruit Hedges.

WAll-fruits, being the principal Ornament of *Gardens*, it is most reasonable that we should assign them the most eminent place, and give a full description of them, as being indeed the subject upon which I determine chiefly to discourse in this first *Treatise*.

By *Espaliers*, we mean those *Trees* with which the *Walls* of *Gardens* be adorned and furnished: To bring this to perfection, you must make a large *Trench*, as I have described it before. If the ground be of *Clay*, you are to husband it as hath been spoken of *Clay*; and if of a *rockie* nature, as of *rockie*: But you shall leave one foot of Earth unbroken, next to the *wall*, for

fear

fear leaſt you indanger the foundation; and after having layed a bed of Dung, of half a Foot thick at the bottom of your *trench*, you ſhall caſt thereupon, of the very beſt mould which came forth of the *trench* to the thickneſs of a Foot; This done, you ſhall *mark* out the *places* where you deſign to plant your *Trees*, which ſhall be at a reaſonable diſtance. That of Twelve foot to me ſeems the moſt convenient; but in this uſe your own diſcretion, I ſhall oblige you to no Law, every Man hath his particular fancy; but my opinion is, that if they are planted nearer, they will much incommode one another in few years; if farther remote, and that a *tree* chance to die, or that you graft another, whoſe *fruit* may peradventure not pleaſe you, it will extreamly vex you to ſee your *wall* ſo long diſfurniſhed, and naked in that place.

Diſtance.

Having thus marked the *place* for

your *Trees*, according to the proportion of 12 Feet, you ſhall cauſe the pits where you plant them to be filled (at three foot diſtance from either ſide of your mark) with the beſt Mould, which muſt be mingled with ſhort Dung of an old *Melon-bed*, or elſe with ſome other, which before had been emplayed in your *Garden* for plants; and thus there will remain a place of ſix foot, in which interval you ſhall caſt a ſecond *Layer*, of *Cow*, *Hogs*, or *ſheeps dung*, very fat, and well rotten; after this, you ſhall fling thereupon the moud which you had out of the *trench*, and dreſſing your border, make it very even.

Planting. You ſhall make the *holes* for your *trees*, at the place before marked out, and plant them handſomly, making a ſmall *heap* in the center of the pit, to ſet your *tree upon*, whileſt you extend the roots all about it, drawing them downward; and then the *hole* being filled, and the mould caſt

caſt in, you may tread it about the *Tree* the better to fix it, and fill up the hollow places.

You may, if you pleaſe, before you *plant*, break away the ledge of earth to the very *Wall*, a foot on either ſide of the place, where you intend to *plant* your *trees*, without the leaſt prejudice to your *Wall*.

You ſhall ſet your *tree* a foot diſtant from the *wall*, the branches ſomewhat inclining towards it, for the more ornament in their growth; this will alſo bring the roots better to the middle of your *Trench*, by which they will more eaſily find nouriſhment.

Have a ſpecial care that you put no other dung near the roots of your *Trees*, than that ſhort ſtuffe of the *old bed* (which it will be good to mingle alſo with ſtore of excellent mould) leſt the *Summer* burn it all; for as much as *new Dung* keeps the Earth hollow and looſe till it be totally

consumed; but if otherwise you cast it into the *intervals*, when your *Trees* are once *taken*, and that their *roots* within 2 or 3 years have found this excellent *dung*, (which will by that time be quite rotten,) they will shoot wonderfully, produce a clean bark, and most incomparable fruit.

* Pole Lattices, set up against a wall, much used in *France*.

Concerning *Espaliers* (which I will call *Palisades*) I will shew you several formes of accommodating them according to the age of your *Trees*.

The first is, To fix small *Stakes* into the ground, half a foot distant from your *wall*, to begin to conduct the tender sprouts of your *trees*, and if need require, you may add some cross *Poles* or *Lathes*, as many as are necessary, binding to them your tender *shoots*, with the gentlest *Osiers*, or *Rushes*, without knitting them too fast, but only to guide them for the present.

The second manner shall be to make an hedge of Poles, and Lathes equally

equally *Cancelled* and well bound, which being of greater ſtrength than the former, will oblige the *trees* to what *flexure* and Forme you pleaſe.

The third is a *Lattice* faſtened to the *Wall*, and ſupported with the bones *of Horſes* legs, or by Iron hooks, fixed in the *Wall*, leſt otherwiſe the *Tree* riſing, and forcing it to come at the freſh *Aire*, bend it forwards, and break, or overturn the *frame*, whoſe *Stakes* are only fixed in the looſe, and newly broken upon Earth, and beſides, with length of time they become rotten.

The fourth, which is the moſt ſubſtantial of all the reſt, and more eaſily maintain'd, is to place in the Wall the ends of wooden Blocks, about the bigneſs of a ſtrong *rafter*, which are to be placed at eight equidiſtant ſquares, *projecting* only ſix inches from the *Wall*, in which you ſhall boar *holes* with an *Auger* an inch and

See the Figure or firſt Plate.

an

an half deep, and about two inches from the ends: be ſure to place them at equal diſtance, for height, and breadth; and in the midſt of every *ſquare* there ſhall be alſo one block, reſembling the figure of a *quincunce*.

Then you ſhall provide *Lathes*, or *Poles*, which you ſhall cauſe to be made exactly of the length, that your block-ends are placed, which *Lathes* or *Poles* you ſhall ſhave and fit at both ends, to enter into the holes made in the extreams of the *blocks*; and to fix them well, you ſhall bend them a little like a bow, putting the two ends in the oppoſite *holes*, & letting the Bow go, they will force in themſelves ſo ſtrongly, as that they ſhall need no other faſtning. The figure which is at the beginning of the *treatiſe*, will ſufficiently informe you.

When your *Trees* are now a little ſtrong, they will not need to be ſpread with ſo much *wood*, as when they

they are young; it ſhall ſuffice in theſe kinds of *Eſpaliers* to ſtop the ſtrongeſt branches only. And when any of theſe *Poles* ſhall chance to be rotten, another may eaſily be ſupplyed, reſerving alwayes proviſion of them in your houſe.

The *fifth* is, to take *quarters* of wood, a little bigger than your *poles*, and to accommodate them to your iron hooks, or *horſes* bones (as we have ſaid above) and bind them with *copper* or *braſs wyre*, which will continue a very long time.

The *ſixth* or laſt faſhion, to plie or *paliſade* your *trees* (and which is the handſomeſt and moſt agreeable, but cannot eaſily be made, ſave where *walls* are plaſtred over) is to take ſhreads of *Leather*, or *Liſts* of *Cloth*, with which you ſhall ſtay the tender branches, fixing the *liſt* of the *Cloth* to the *wall*, with a naile, and ſo the *boughs* will take their plie as they grow bigger, without either caſting for

As they are frequently in *France*, with a kind of roughcaſt if the wall be built of unhewen Stone.

forwards, or loosning the nails whic
which will rust within the *wall*.

These three last manners of *Espa*
liers are greatly practised, to defen
the *trees* from *Snails*, *Earwigs Stote*
and other noxious insects which cree
into the withy twigs, and betwixt th
rinds of round Poles, which are no
quarter wood.

Be careful not to plant any *Tre*
in the *coines* or *Angels* of your *Walls*
since they can there come but to ha
their nourishment; and besides in s
doing, it will marr the *figure* of you
Garden, the *Tree* shooting forth a
his branches forward, to come at th
Air.

Pole-Hedges. The *Counter Espalier*, is a hedg
which formes all the *Walkes and Al*
lies of the *Garden*, it is *planted* in the
same manner as the former, except
ing only that the *Trench* shall be a
the least four foot broad, causing the
moulds to be cast, the good upon one
side, and the worse upon the other,

tha

that ſo you may ſling the *beſt* into the bottom of your *trench*, and the reſt upon it.

Then you ſhall plant your *Trees* in *lines* very even, *perpendicular*, and not inclining as in *wall fruit*.

The *wood* which ſupports theſe *Trees*, muſt of neceſſity be fixed in the Earth, and bound athwart with *Poles*: all the curioſity which can be expreſſed in this manner of *hedge*, is to make it with *quarter* wood, and bind them with *Iron* or *Braſs* wyre.

There are ſome; to ſpare the charge of maintaining theſe *Paliſades*, ſatisfie themſelves with binding and joyning the *trees* together when they are ſtrong enough; but then they ought to be planted *Nine* foot aſunder; and the miſchief is, that they are extreamly ſubject to be ſhaken by high Winds.

Buſhes are ſuch *Trees* as are frequently planted in the borders of *knots*, and at the ends of Beds in the *Kitchin-*

Kitchin-garden by the path-sides, which one may cut in what figure he pleaſe, round, ſquare, flat at top, or let grow in the ſhape of *Cypreſs*; in clipping whereof Men are rather ſatisfied with their *forme*, than their *Fruit*, which the *wall* and *Countr' Eſpaliers* abundantly afford.

You ſhall therefore plant them in the moſt commodious places of your borders, and at equal diſtances one from another, obſerving what I have already taught concerning Planting.

The deſcription which I have given you of *planting* your *trees*, will exempt you from the expence of *trenching* your whole *Garden*; the *Allies* and *walks*, not ſo much needing it, for before the *trees* ſhall come to ſhoot their roots as far as the *walks*, they will have ſufficient ſtrength to pierce them and ſearch out the beſt ground. Howbeit, you ſhall not leave your *Allies* neglected, but ſhall cauſe them to be diligently *weeded*, & eſpecially

be

be careful to cleanſe them of *Couch*, or *dog-graſs* to the very leaſt ſtring, though you dig after it a *ſpade-bit* deep, continually ſhaking it from the Earth; and if after all this you perceive any of it remaining, be ſure to *eradicate* it how deep ſoever it lie, that ſo you may utterly exterminate a *weed* ſo extreamly noxious to your *Garden*.

SECTION. III.

Of Trees, and of the choice which ought to be made of them.

Trees, their choice.

IT is to no purpoſe to have well prepared your ground, unleſs you alſo plant it with the beſt and choyceſt *fruit*, which you may find in the *Nurſeries* of ſuch *Gardiners* as have the reputation of *honeſt* and truſty Men; for the greater part of thoſe which ſell, uſually cheat thoſe who deal with them. Therefore of *ſuch*,

I ſhall not adviſe you to *buy* any, un-
leſs you firſt ſee the *fruit* on them,
and ſo you may retain them from
that time, Sealing them with little
Labels or bonds of *Parchment*, with
your own *Seal*; that thereby, when
you take them up, you may be ſure
of your purchaſe. With thoſe whom
you may confide in, for their faithful
delivery, you may be leſs exact; how-
ever, it ſhall not be amiſs to *ſee*
them, though it were only to give o-
ther *cuſtomers* notice, that you have
already bargain'd for them.

If you deſire to mark the *ſpecies*
you may effect it two manner of
ways; *One* by writing the *name* of the
Tree upon ſmall pieces of *ſlate*; and
the *other*, by binding to them *locks*
of *wool* dyed with ſeveral *Colours*,
whereof you ſhall make a *memoran-*
dum; and this ſhall ſerve you to diſ-
cern your *trees* in planting them, that
ſo diſtinguiſhing your *Summer* fruit
from the *winter*, your *walls*, *Eſpaliers*

Conti-

Contr' Eſpaliers and *Buſhes* may afford an object more agreeable, ſince they will never be intirely naked, but will here and there be ſtill furniſhed with *fruits*, & alſo that you may the better ſever them, that two of the ſame ſort be not contiguous to one another.

The *Fruits* which you ſhall make particular choice of, as for *Pears* (if you deſire to make profit of them in the *Market*) ſhall be the *Summer* and *Winter Bon-Chreſtien*, the *Muſcat*, the great, and leſſer *rath-ripe Pear*, the *Portail*, the *Summer* and *Winter Bergatmotte*, St. *Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the great *Ruſſeting* of *Rheims*, the *perjum'd Pear*, and *Poire Bœure* of both ſorts, the *Meſſire John*, *Cire*, *Cadillac*, and whatever other you find to ſell deareſt. Pears.

For *Apples*, the *Rennettings* of ſeveral ſorts, *Cour-pendu*, *Red pipin*, *Cheſnut*, *Apis-gros*, *and petit*, *Pigeonnet* the *Fuclea*, and others. Apples.

As for *Peaches* and *Abricots*, they al- Apricotes, Peaches.

alwayes ſell well; but theſe two ſorts of *fruits*, are not ſo proper in *Eſpaliers*, becauſe their boughs frequently *dye*, ſometimes upon one branch, ſomtimes on the other, and very often quite periſh, which is very ill-favoured to behold, by reaſon the breach which it cauſes in your *Eſpaliers*. Thoſe which are chiefly in reputation, are the *Rath Peaches*, or *Peaches* of *Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Viollette de Pau*, *Brignons*, and others.

Cherries. For *Cherries* and *Bigarreaux*, for as much as there are particular *Orchards* of them, I will diſcourſe no further of them, than only to tell you that thoſe which have the *ſhorteſt ſtalk*, and *leaſt ſtone*, reſembling thoſe of the valley of *Montmorency* are the moſt excellent.

There are likewiſe *Precoce*, and rath-ripe *Cherries*, which are to be planted where they may ſtand warm, and expoſed to the ſouthern

aſpect,

aſpect, or elſe ſet in *Caſes*, to be removed into the *ſtove* during the Winter, together with the *Orange-tree*: but theſe ſerve rather for Curioſity than for profit.

Return we therefore to the election of our *trees*, and let us not ſuffer this *digreſſion* to hinder us from ſaying all that can be ſpoken upon this *Argument*, and in particular, concerning *Pear-trees* which are the bearers of the moſt delicious, and beſt fruit of your *Garden*.

That *tree* which is *Grafted* upon a *Quince* is to be preferred before all other, becauſe 'tis not only an *early* bearer, but produces large and lovely fruit, ruddy and bluſhing where it regards the *Sun*, and yellow on the other part, which is more ſhaded by its thickneſs.

Thoſe which are on the *free-ſtock* are eſteemed to bear better-reliſhed fruit, but they are nothing ſo large, nor ſo rarely coloured, as are thoſe

which be grafted upon the *Quince*, and that's it we principally look after for Sale, other *Pears* being alwayes of a green, and leſs tempting Colour: and beſides, they are long in bearing, and frequently fail of bloſſoming, ſpending much in ſuperfluous wood; if plyed in form of wall-fruit, you prune them till they are ſhot up very tall, and paſt their utmoſt effort.

Age. Concerning the *Age*, you ſhall beſt chooſe your *trees* when they are about *four* years growth, or thereabout, as being then of very fair ſize; for if they be *younger*, it will be a long while ere they will have garniſhed your walls; and if they be *elder*, they will have ſhot their great roots, which one ſhall endanger the breaking or ſplitting in tranſplanting them, to the exceeding prejudice of the *Tree*, which are wounds that are a long time recovering, and it muſt have ſhot a good quan-

quantity of new ſtrings, before it will any thing proſper.

It is the opinion of very many, that one ſhould plant a great, and full grown *tree* once for all, foraſmuch as they are ſo long arriving to their perfection: but I am quite of another *ſentiment*; for I conceive, that a well choſen *tree*, and that is of a thriving kind, of the age I have ſpoken, ſhall make a fairer *ſhoot* than one that is elder, and which can ſend out but very ſmall twigs, though in greater quantity.

As to the *ſhape* and form of the *trees*, be careful that they be clean from moſs, not ſtubbed, ſightly, and thriving; the *body* clean and large, that the *Eſcuchion*, or cleft be well recovered at the *ſtock*, and that the *tree* be plentifully furniſhed beneath, handſomely ſpread, and agreeable at the wall.

I would have you preſent your *ſelf* at the taking up of your *trees*,

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that they break off as few of the ſtring *roots* as is poſſible, nor *ſplit* or cut any of the greater *roots*.

Tranſporting and tranſplanting.

Chooſe a fair day, about St. *Martins*, (for as ſoon as ever you ſhall perceive the *leaf* to fall, you may ſecurely take up your *trees*) and then tranſport them as gently as may be, either on the backs of *Men* or *beaſts*, and plant them again with all expedition, leſt otherwiſe, they languiſh, and the *hairy-roots* grow drie: but as you *plant*, remember to cut off the ſmall *points* of the *roots*, to quicken them, and take away that which may be withered.

But you muſt not prune them till the ſeaſon, for the reaſons which I ſhall hereafter preſcribe.

From *Pear-trees* grafted upon the free-ſtock, you ſhould cut off the *down-right root*, that ſo the other *roots* may fortifie, and extend themſelves all about to ſeek the beſt mould.

All

All ſorts of other *Trees* may be drawn, tranſplanted, and *cultivated* in the ſame manner, without any difference or diſtinction.

Touching the *pruning* of *Trees*, the juſt *ſeaſon* for thoſe which are old planted, is in the *decreaſe* of the *Moon* in *January*, at which time *Grafts* for the *cleft* and *crown*, are to be gathered and provided: and for ſuch as are newly planted, they muſt not be disbranched till the *ſap* begins to riſe, that the wound may the ſooner be cured; for if you cut them in Winter, the wood will be dried by the froſt in place of the ſcar, and make a ſtub of dead wood to the very bud, which ſhould elſe ſhoot neer to the cut. Pruning.

I could ſcarcely reſolve with my ſelf how to teach this art of *pruning*: ſince it would merit an expreſs Diſcourſe to inſtruct you perfectly: but having in my *Preface* reſolv'd to conceal nothing from you as a *Secret*,

I had rather hazard the cenſure of captious perſons, than hide the art from you, how you may attain the moſt excellent and faireſt *Fruit*: in deſcription whereof, I ſhall nevertheleſs be as ſuccinct and brief as I can; teaching in a very few lines (by way of *Maxims*) what would employ more than two ſheets, if I ſhould give a contexture to my *Periods*. Therefore,

You ſhall begin to prune, by cutting off all the ſhoot of *Auguſt* where exer you encounter it, unleſs the place be *naked*, and that you ſuſpect the next old branch will not ſuffice to cover it, without cutting it off, which would exceedingly ſpoil and deform your Tree.

Thoſe *young* branches which proceed from the *old*, and ſhoot luſtily, muſt be *ſtopped* at the ſecond or third *knot*; for they would attract all the *Sap*, which ought to nouriſh the branch: and in caſe the *Tree* be

plen-

plentifully garniſhed, you may cut them oft at their firſt peeping; and ſuch as you would ſpare, are to be conducted, where you would have them continue.

Every *Branch* which ſprouts as well before, as behind the Tree, muſt be cut off, becauſe they deform it.

All *Buds* that will be *Fruit* ſhall be ſpared; yet if there be any at the top of a branch which you deſire ſhould fortifie and ſpread, cut off that branch near a *Spring-bud*, rubbing off the *Fruit-buds*, which are on the new ſhoot.

Every branch which is ſo ſpread and fortified, muſt be *prun'd*, be it never ſo little: but on the ſtronger you may leave more buds, than on the weak and feeble.

What ever branch is forceably plyed to garniſh any void place, doth never bear the fruit fair: but in caſe it be guided thither from its primary ſhoot

ſhooting, it will do well enough.

Every *Bud* which hath but a *ſingle* leaf produces only *wood*: that of fruit hath many, and the more, the ſooner it will bear, and the greater its fruit.

The *Fruit-bud* which ſtrows on the body of the Tree, produces fairer fruit, than ſuch as break out of the *collateral* twiggs, and tops of branches.

You ſhall rub off all *twig-buds*, which ſprout before or behind your Trees.

If you deſire to have your Tree ſoon furniſhed on both ſides, hinder it from ſhooting in the middle.

The more you prune a Tree, the more it will ſhoot.

You ſhould prune but little wood from Trees that are graffed on the *free-ſtock*, and which do not yet produce *fruit-buds*: but afterward having paſſed their effort, they will bear but too plentifully.

Make

Make as few *wounds* in a Tree as poſſibly you can, and rather exterminate a deformed branch, than haggle it in ſeveral places.

Cut your brances always *ſlanting*, behind a *Leaf-bud*, to the end they may the ſooner heal their wounds without leaving any *ſtubs*, which you ſhall afterwards cut off to the very quick, to avoid a ſecond ſcar, and a great eye-ſore.

When your Trees form into crowns or bunches, on the tops of your branches that have been too much pruned, or that have caſt their fruit leaving the knots of the ſtalks, they are to be diſcharged of it, to beautifie the Tree.

You ſhall alſo disburthen your Trees that are too *fertil*, commencing with the *ſmaller*, by cutting the *ſtalks* in the middle without *unknotting* them: the *fewer* the Tree doth nouriſh, the *Fairer* will be your Fruit.

The

The beſt ſeaſon to *bind*, *plaſh*, *nail* and *dreſs* your *trees* is in th Month *February*; for the greateſt Froſt being then paſt, one may cut off what is ſuperfluous without difficulty, and beſides, the *ſap* not as yet riſen, there will be no danger of breaking of the *buds*, knotted into fruit.

But the greateſt difficulty in this work, is to ſpread the *trees* handſomly like a *Fan*, when it is diſplayed, that is, that as the ſticks or ribs of a *Fan*, never *thwart* and another, ſo nor ſhould the *branches* of your *trees*.

And this is a *vulgar errour* amongſt the greateſt part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *Science*, not to be attained amongſt the *Cabbage-planters*.

They do extreamly ill, when they fagot, and bundle together a great many ſmall twigs, in one *tack*, which is a fault altogether unſufferable; for in-

indeed one ſhould never leave above the breadth of a ſingle Branch, about all the *tree*; In fine, they are ſo ſtupid, that they paſs, and repaſs the *branches*, and wind them about the *poles*, which (in *Paliſſade hedges*) are erected for their ſupport; or elſe they thruſt and draw the *tree behind*, and the poles *before*, which are ſo groſs *miſtakes*, that they may not be paſt over without due reproach. I ſhall counſel theſe Men in charity, to put themſelves into the ſervice of ſome skilful *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his inſtructions.

Seminary.

And yet notwithſtanding all this, if you ſpy a place about your *tree* which is very *naked* and unfurniſhed, you may in ſuch a caſe, thwart ſome ſmall *branch* to cover that *eye-ſore* and void, but let this be rarely, and ſo diſpoſed, as not eaſily to be diſcovered.

It is requiſite that you give four diggings

Dreſſing. diggings or *dreſſings* to your *trees* every year, and you may employ that ground by *ſowing* it with the ſeeds of ſuch *herbs* as will be in ſeaſon, and ready to be ſpent at the renewing of every dreſſing, ſuch as are *Lettuce*, *Purſlain*, *Chervile*, *Cichorie*, nay, even young *Cabbages* to tranſplant; in fine, whatever is not to abide long in a place; and there you may alſo re-plant *Lettuce* to *Pome* and head, *Cichory* to *blanch* it, *Purſlain* to pickle and for ſeed, and thus your labour will redouble the profit; for by this means your *Trees* will (beſides the dreſſing, ſtirring, and opening of the mould) be often watered by the *Gardiner*, whoſe care muſt be continual about theſe young herbs and plants.

The *ſeaſon* for the firſt, is before *Winter*, when you ſhould well dung ſuch as have need, and the digging ought to be very deep: at the expiration of Winter give it a ſecond labour, mingling it with the ſoil which you firſt

firſt beſtowed upon it; the *other* which follow, need only ſuffice to preſerve it from weeds; but never dig it in rainy, or ſcorching weather; for the *one* will make *morter* of the ground, the *other* will chap and *parch* it: If you give it a ſtirring when the *vine* begins to ſoften the *verjuice-grape*, and tinge the black cluſters, you ſhall find your *Pears* in the ſpace of a week to ſwell, and improve exceedingly.

But you ſhall by no means ſow any ſeeds which produce any large *roots*, not ſo much for that they require a longer *ſojourn* in the ground to arrive to their full growth, as becauſe they will ſuck, emaciate, and dry much of the mould about them. For this reaſon likewiſe, let the greater *Cabbages*, and *Leeks* of the ſecond year, be ſedulouſly baniſhed.

It will be neceſſary at every three or four years *period*, to cheriſh, and warm your aged *Trees*, and ſuch as were Old trees

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The beſt ſeaſon of this work is, at the commencement of *Winter*, that ſo the dung may be half conſumed, before the heat and drought of *Summer* invade it.

SECTION. IV.

Of the Seminary, and Nurſery.

THe *Seminary* being the *mother* and the *nurſe* ſo the elevation and raiſing of *Trees*, it will be highly requiſite to give you perfect inſtructions, after what manner it is to be governed; and therefore begin we with *ſeeds*.

All ſort of *ſeeds* affect a freſh place cleanſed from buſhes, *trees*, and roots, and would be ſheltred from the darts

darts of the *Meridian* Sun by ſome high wall or other fence: and this is a convenience which you may eaſily find in ſome quarter of your *Garden*, where the wall is towards the South: One year will amply furniſh you with all ſorts of *Plants*, and indeed with more than you can tell well how to imploy.

Seed. Kernels, Stones.

Having therefore provided ſtore of *kernels* and *ſtones* the year before, and as you eat the fruits, and the *Winter* well ſpent; You ſhall towards the end of *February*, ſow your *kernels*, *&c.* in lines upon beds, ſow every *ſpecies* apart, and in like manner, ſet the ſtones in even files about 4 inches aſunder. I pre-ſuppoſe, that the ground where you deſign them, hath been well dreſſed and prepared at the beginning of the *Winter*, and that it ſhall receive a ſecond e're you begin to ſow. Your *kernels*, and *ſtones* will ſpring up the firſt year, ſome ſtronger, ſome more feeble

than others, but that is nothing, they will all ſerve to tranſplant. Notwithſtanding, if you did ſow them in a bed or a quarter behind your *Pole-hedges*, at the ſame South-ſide, that they may be viſited a little by the riſing and declining of the *Sun*, they would the better to be planted forth at *two* years growth than at one; but with ſuch as they are, omit not to ſtore your *Seminary*.

Set your *Peach* ſtones at ſuch time as the fruit is in *maturity interring* them with the *Peach* about them, as they are gathered from the *Tree*: but you muſt not forget to mark the place with a little ſtick, leſt in dreſſing the ſeed-plot, you break off their ſprouts.

Seed plot. To begin therefore your *ſeminary*, having made choice of ſome fit place in your *Garden*, you ſhall dreſs, labour, and dig it very well, and then *tread* it very even all over to ſettle the Earth; afterwards you ſhall cut

out

out ſmall *trenches* about a ſpade-bit deep, and two foot diſtant each from other, caſting the mould on one ſide upon the *margent* of your furrow: this done, ſet your *plants* (having firſt a little topped them) about half a foot diſtant, and ſupporting them with your hand, cover their *roots* with the mould which you caſt out of the *trench*, and ſo tread them in to fix them, leſt, being looſe, they *vent* and ſpend themſelves. You muſt obſerve to plant every *Species* by themſelves, *Pears* with *Pears*, *Apples* with *Apples*, &c. and be careful that the *weeds* do not ſuffocate the plants, and therefore they muſt be dreſſed and weeded upon all occaſions.

But you ſhall not cut your *plants* till the *ſap* begins to riſe, and then you may nip them within half a foot of the ground: and where they *ſhoot* leave only *one*, cutting the remainder off, the following Winter, Cutting.

ſtill rubbing the foremoſt *Buds* for a *foot* ſpace, to ſecure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Grafting. If in the ſame year that you planted you find any of them ſtrong enough to *Inoculate*, & that they have plenty of *ſap*, graft on them without farther difficulty. My opinion is, that a man cannot *Innoculate* either on *wild* or *free-ſtock* too young, provided they be large enough to receive the *Scutcheon*; and my reaſon is, that the *ſtock*, and the *Scutcheon*, taking their growth proportionably, the inciſion of the *ſtock* will the ſooner be healed, and they will ſhoot with a great deal more vigour, than thoſe which you ſhall Bud upon ſtronger *ſets*, which are 2 or 3 years recovertng the place from whence you took the dead part, and of which at the other ſide of the *Scutcheon*, the bark of the *wild ſtock* does frequently dy three

or

or four inches below the *Scutcheon*; ſo that it will require three or four years, to heal the defect: Add to this, that the *Bark* of an old *ſtock*, will not unite ſo well with that of the *Scutcheon*, but is apt to make a great wreath, ſubject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some obſerve yet, that *tall Stocks* are to be graffed together, affirming that they grow *equally*: but chooſing my Plant at half a foot, it were impoſſible that all ſhould proſper, and be taken up together ſeparated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtleſs to graff *young*, for the cauſes already ſpecified, ſince the ſtronger muſt needs maſter the weaker: and thoſe likewiſe which are moſt *vigorous* will ſurmount the other; and a ſmall compaſs will furniſh you with a ſufficient quantity of

good Trees, provided you ſuffer them not to grow there too long.

Quince-ſtocks. You ſhall likewiſe provide you a *Seminary* of *Quince-ſtocks* like to the other, and order them in the ſame manner.

There are three ſorts of *Quinces*: That which is *pointed* before; The Pear, or Femal Quince, which hath the Fruit like a Callebaſs; The great *Portugal Quince*, pointed at both extreams. The firſt is the leaſt, the *ordinary* is next, and that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wilde-ſtock) are ſuch as have their fruit reſembling a *Gourd* or *Callebaſs*, and not ſuch as be great behind and pointed before.

Peaches. For the *Peaches* which proceed from the *ſtones* that you ſet, I adviſe you to prepare a quarter in your garden apart, for the reaſons already alledged: becauſe that if you range them

them in *hedges* or *walls*, ſome of the branches periſhing every year, will prove a very great eye-ſore: And therefore my counſel is, that in one of the *quarters* moſt diſtant from your houſe (toward the North where they will not impeach the *Proſpect* of your Garden) you Plant the *Peach-trees* which you ſhall take out of your *Seminary*; placing them ſix foot from one another *equidiſtant* on every ſide, in the *quincunx*, and thus they will produce you a world of fruit, by reaſon of their multitude.

You muſt be careful to give them *four* dreſſings or *diggings*, *prune* off the dead wood, and to cut off at the ſecond or third *joynt* the young ſhoots, which growing too *exuberant* will draw all the *ſap* of the *tree* to themſelves, and *ſtarve* the old branches, which in defect of nouriſhment will ſhortly periſh; for obſerve this as a *Maxim*, that the *ſap* does always aſcend to the moſt tender ſhoots. Dreſſing.

You must also intermix some *Abricots* in the same place, which are to be governed after the same manner of the *Peaches*.

Nursery. You shall Plant your *Nursery* in some large *bed* or *quarter* of your Garden, which lyes most remote from your *dwelling*, lest when it shall appear like a *Grove* or *Copse-wood*, it hinders your prospect.

Plot. The Plots designed, and the ground exquisitly picked and voyded of all manner of weeds and roots, you shall mark out with a line, and make *holes* every way, 2 foot large, and 2 *deep*, distant 4 asunder, and the *ranges* also as wide from each other. Then taking your *grafted Trees* out of the *Seminary*, you shall transplant them into this *Nursery*. Nor is it material though the shoot be out of the *first* year, they will serve well enough to *replant*; and in that you shall punctually observe the rules which I have prescribed

bed in planting of *Espaliers* and *hedges*, which is, to mingle some fine *dung* of the *old bed* with good mould, and making a little mark at the *center* of the holes, there you shall place your *Trees*, extending the roots on every side, and alwayes drawing them cownwards; then fill the hole up to the very *Graft*, and tread the mould about it to establish the *Tree*.

Note, that the *graft* be almost level with the ground, for the greater ornament of the *Tree*, since it would be a very great eye-sore, to see the knot or swelling where it was *grafted* and especially, in some whose *graft* is bigger than the stock which bears it, and so it makes an ill-favoured *wreath* at the closing, which is very ugly and disagreeable. Planting.

However you shall remember to plant somewhat *higher* when it has not been long since the ground was *trenched*, for as much as the *dung* under-

derneath, when it begins to consume will make the *Tree* to sink.

Trees. As for *Trees* in *Hedges*, and *counter-hedges* exposed to the *South* one may set them four fingers lower than the Soile, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth; yet in case there should sprout any, the *Gardiner* searching with his Spade, may cut them away, and give the knot a little Air, to stop the growth for the future.

You shall likewise remember that (if during the extream *Heats* you will benefit your Trees) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the Stem: and thus you may spread it for a yard compass, and about four fingers thick; This will both shade the Roots, and exceedingly refresh the *Mould* about them, preserving the Earth from gaping in extreamity of

Weather,

Weather, by which oftentimes the Tree languiſhes, and the ſmall roots become dry: but if you a little ſtir the ground before you apply this dung, you will render a double advantage to your *trees*; for the earth will by this means maintain it ſelf ſupple, and put forth no weeds through the dung.

It will be requiſite to have a *Nurſery*, for three main conſiderations. The *firſt* is, that you may always have proviſion of *Trees*, fit to ſupply the places of ſuch as accidentally dye, or languiſhing do not thrive. The *ſecond* is, to diſ-incumber your *Seminary* which will otherwiſe be too full & thick of young *trees*. And *thirdly*, that you may ſpare ſome for the *Market*, to recompence the expence of your firſt Plantation; and beſides, they may yield you ſome fruit where they ſtand, which will extreamly pleaſe you; add to this, that a *Tree* which has been frequently *tranſplanted*, becomes

comes a great deal more *Generous* and kind, than if it had been immediatly drawn from the *Seminary* only and planted in his ſtation to continue.

It is alſo convenient to have a *Nurſery* for thoſe *trees* which are graſted upon the * *freeſtock* (*as Pear, Apples*, and others) which you deſign for *Trees* of ſix foot ſtem; they are to be govern'd as the former, only, before you plant them, you are to cut off the top, or maſter root, and as the *Tree* grows, to *prune* thoſe branches near the *trunk*, which ſuck too much of the moyſture or fork, and deforms the *tree*; but ſpare the ſmaller ones, that the ſtem may fortifie, by ſtopping the ſap in its courſe. There are very many who extreamly miſtake themſelves in this particular, taking off all the branches upon the body of the *tree* to the place where they would have it head, and ſo are conſtrained to ſet a Prop or ſtake to redreſs and ſecure

Such as are produced of Kernels.

Disbranching.

ſecure it from the violence of impetuous winds, which bends and wreſts the *trunk*, by reaſon of its weighty head, which renders its top heavy, and hinders the body of the *tree* of its growth, becauſe the *ſap* ſpeedily paſſing upwards to the new ſhoots makes no halt by the way, as it would do if ſome of the young branches were left.

There is a ſeaſon when to *nip* the Bud, and *ſtop* the *Tree* whilſt the *ſap* is up: and the Buds which may in this caſe be taken away, are ſuch as moſt deforme thee *Tree*; but you muſt ever ſpare thoſe which be fruit. Nipping.

And to diſtinguiſh them one from the other, ſuch as have but *one* leaf *appendant* produce wood only, whereas thoſe which are fruitful, are plentifully furniſhed with leaves.

You may alſo *prune* off thoſe young *ſhoots* which are too exuberant, and that may draw too much *ſap* from the *Trees*, to the prejudice of the reſt Pruning.

reſt of the branches: where there-
fore you obſerve *this*, you ſhall ſto
them at the *third* or *fourth* knot, an
after it hath put forth its *Sap*.

They uſe alſo to *Prune* in *Auguſt*
ſpring, as well to impeach its u
handſome ſpreading, as that it ma
ripen before *Winter*, and not ſtarv
the branches below, which muſt o
neceſſity be cut off in *February*.

If you deſire to make a *plantatio*
of great *Trees* in an *Orchard* by them
ſelves, you muſt of neceſſity *Graf*
them upon *Free-ſtocks*, and not upo
the *Quince*, that is to ſay, *Pears*, an
the *Apples* upon the *Apples* of *Par*
diſe; for otherwiſe they will neve
become of any ſtature, but will b
low and ſhrubbie.

A wilde apple produced of kernels, on which they graft the Dwarf.

You may Plant your *Apple-tre*
30 foot diſtant, and your *Pears*, *Plum*
trees, and other fruits 24: and b
careful that you plant them in th
quincunx, that is, in lines which mutu
ally cut at right Angles.

Diſtance. Form.

In ſuch a Plot of ground you may ſafely ſow ſome ſeeds, and *pulſe*, which will occaſion you to open and ſtir the ground; for I adviſe you above all things, not to permit any wild herbs or *weeds* in your *Orchard*; rather reſtrain your ſelf to a ſmaller *circuit* of ground, which you may *manage* well, than to undertake a larger, and neglect it for want of dreſſing. Great *Orchards* are *admired*, but the ſmaller better *cultivated*; and you ſhall receive more profit from a ſmall *ſpot* well husbanded, than from a large *plantation* which is neglected.

SECT.

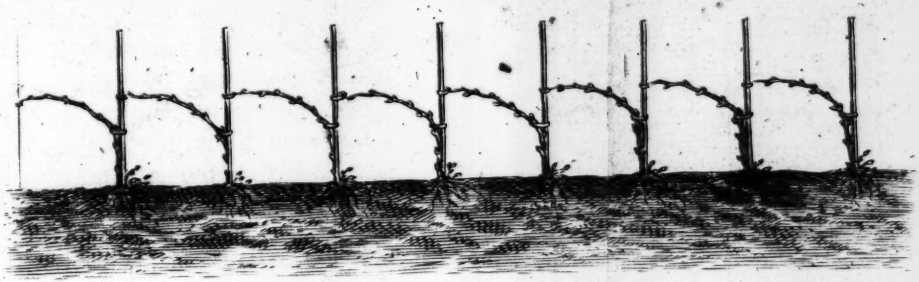
SECTION. V:

Concerning Grafts, and the beſt directions how to chuſe them.

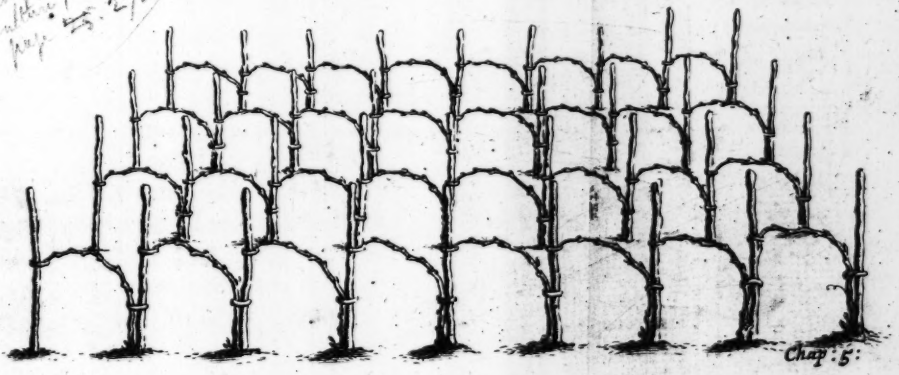
Grafting, THere is a great deal of difficulty in the well chuſing of *Grafts*, for upon that does depend their early bearing, there being ſome which produce no fruit in Ten or Twelve years.

The beſt *Grafts* are thoſe which grow upon the ſtrongeſt and maſter branch of a *tree*, which is wont to be a good bearer, and ſuch as one does promiſe a plentiful burden that year, and thick of buds; for hence it is that your young *grafted trees* have fruit from the *ſecond* or *third* year, and ſometimes from the very firſt.

Whereas on the contrary, if you take a *graft* from a *young Tree* which has not as yet borne *fruit*, that which you ſhall propagate from ſuch a *Tree*, will



This Diagram is transposed — it belongs to the Vine culture, end of vol. page 27.



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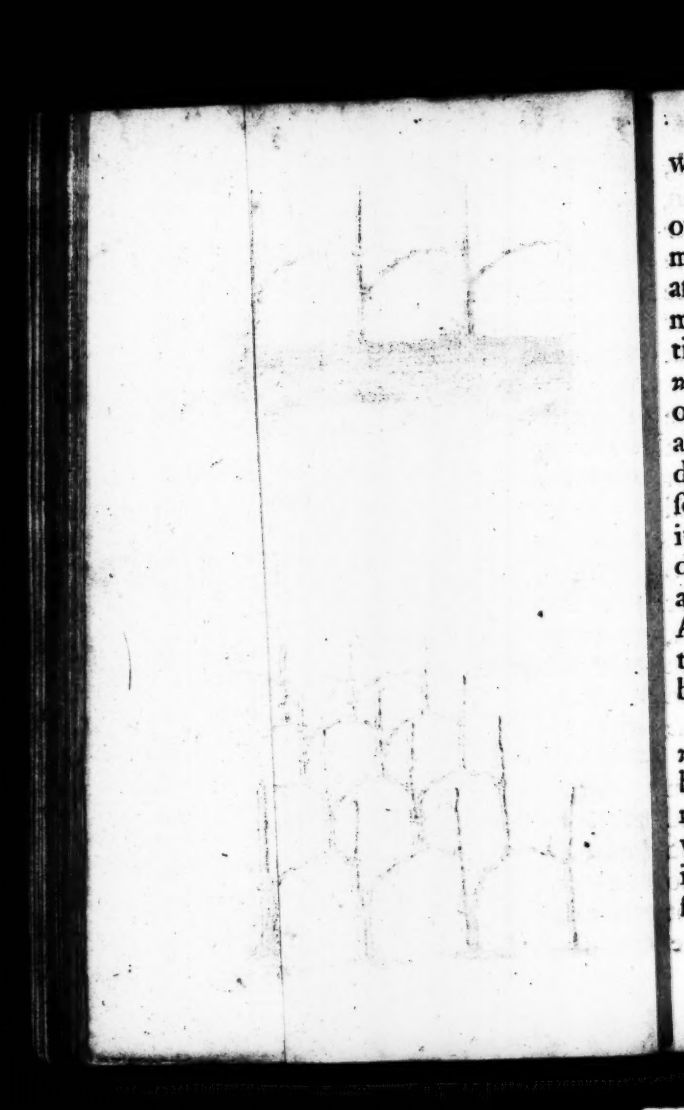

will not bear a long time after.

The *graffe* or bud for the Scutcheon, ought to be gathered in the moneth of *Auguſt*, at the *decreaſe*, and immediately grafted: or for a more certain rule, without ſuch notice of the *Moon*, obſerve when your *wild-ſtock*, and *Free* are in the Prime of their *ſap*: for the Eſcutcheon is always fit enough, but the *wild-ſtock* does frequently fail of being diſpoſed to receive it, for want of *ſap*: as it commonly happens in an extreme dry *Summer*, where they ſhoot not at all, or very little in the *Auguſt ſpring*: And therefore if you have many *trees* to *graft*, loſe no time, and be ſure to begin early. Inoculating.

You ſhall know whether your *wild-ſtock* be in the vigour of his *Sap* by two indications. The *one* is, by making *inciſion*, and *lancing* the bark with a *Pen-knife*, and lifting it up; if it quit the wood, there is Sap ſufficient; but if it will not move rea- Seaſon.

dily, you must attend, till it ascend; for it will else be but labour in vain and prejudice your Tree. The *other* is, when at the extremities of the branches of the *Wild stock*, you see the leaves of the *new Sap* appear white and pallid, it is a *Symptom* that the Tree is in case, and fit to graft.

Choice. A *Graft* for the *Scutcheon* shall be chosen from a *shoot* or *Syen* of the year, mature, and very fair; for there are many which are thin and meagre at the points, and upon such you shall hardly find one or two buds that are good: gather it near to the Shoot of the precedent year, cutting the utmost point, in case you may not take off the Scutcheons, and cut away also the leaves to a *Moyety* of the *Stalk*.

And the reason why I oblige you to cut off the *top* of the *Graft*, and its leaves so far, is, because if you *spare* them, they will wither, and drie all the graft, that it will not

be poſſible to ſcatter the *Eſcutcheon* from the wood, and beſides all the leaves are worth nothing.

If you defer your *grafting* till the morrow, or ſome dayes after they are gathered, you ſhall dip their ends in ſome veſſel, the water not above two inches deep, till ſuch time as you intend to *graft* them; but if you will *graft* them on the ſame day, you need only keep them freſh in ſome *Cabbage* leaves, or moiſt linnen clout. Time.

Grafts for the *Cleft* are to be gathered in the *wane* of the *Moon*, in *January*, to the *increaſe* of it in *February*, and ſo continuing from *Moon* to *Moon*, till you perceive that the *Sap* being too ſtrong in the *Stock*, ſeparates the Rind from the wood. Cleft.

To chuſe a *Graft* well for the *Cleft*, my opinion is, that it ſhould have of the wood of the * *two ſaps* of the precedent year, whereof the *oldeſt* will beſt *accommodate* with the *Cleft*, and Choyce. *viz.* that which riſes in Spring & *Auguſt*.

the *other* will ſhoot and bud beſt; though I do not utterly reprove the *graffing* of the *wood*, though but of one year; but the tree will not bear fruit ſo ſoon.

You ſhall gather your *Graffs* at the *top* of the faireſt branches, as I have formerly ſaid, and you ſhall leave three fingers length of the *firſt Sap*, or old wood, that you may cut your graffe with the greater eaſe.

To *conſerve* them till you *graffe*, it is ſufficient to cover them by bundles half ways in the earth, their *kinds* diſtinguiſhed, leſt if you ſhould mingle them, and ſhould *graffe* of two ſorts upon the ſame tree, you be conſtrained to cut one of them off; ſince two ſeveral *kinds* of fruit do never agree well upon the ſame *Stem*, the one hindring the other from arriving to its perfection, by robbing it of the *Sap*.

SECT

SECT. VI.

The manner how to Graft.

I Have never obſerved above *four* ſeveral neceſſary manners of *grafting*, and from which you may hope for an aſſured ſucceſs, the reſt being more *curious* than *profitable*, ſeeing that by theſe *four* a man may *graffe* all ſorts of Trees and Shrubs whatſoever. Of theſe

The *Eſcutcheon* holds the prehemi-nency; for as much as it is applicable upon all ſorts of trees, the moſt eaſie to do, and the ſooneſt that bears fruit.

The *Cleft* or *Stock* follows, and that as practicable upon the *greater* trees, and alſo upon the *ſmaller*, even to thoſe of one inch *diameter*.

The *Crown* is not much in uſe, ſave upon trees of the largeſt ſize.

The *Approach* is not ordinarily

practiſed, except it be upon *Orange*, *Limmon* Trees, and other rare *plants*, ſuch as we conſerve in *Caſes*, and are therefore joyned with the more facility.

Inoculating. To begin therefore with the *Eſcutcheon*. Your *Stock* being ſtripped of all its ſmall twigs the height of half a foot or a little more, from the ſeaſon that they uſe to cut Trees, or elſe deferred till *Grafting* time, you ſhall chooſe out the faireſt part of the *Bark* of your *Stock*, and if it be poſſible upon the quarter which is expoſed to the moſt impetuous *Winds*; becauſe they come ſometimes ſo furiouſly, that they looſen the Shield, being yet tender, and charged with branches and leaves; which accident does not happen ſo frequently, when they are thus placed, as when they are grafted on the other ſide, though you ſhould ſet ſupporters to uphold them.

Cut your *Eſcutcheon* long enough, an

an inch or thereabout, and reasonably large, that it may derive sufficient nourishment; be sure to take it off *dexterously*, and look within it, whether the *sprout* of the *Bud* hold to it; for if that stay behind with the wood from whence you took it, its worth nothing: You shall hold this in your mouth by the end of the *Stalk* of the leaf; which I ordered you to reserve expressly when you gather your grafts; then make incision upon your stock, and gently loosen the Bark with the pointed handle of your *Knife*, without rubing it against the wood, for fear of scraping the Sap which is underneath; this done, place your *Scutcheon* between the wood and the bark, thrusting it down till the head of the *Shield* joyn with the incision at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you shall bind it about with *Hemp*, beginning to tie it

very close above, near the *Bud*, then turning it below, leave the *Eye* but a very small compass, and thus you shall finish your binding with a knot.

Season. Be careful when you *graft*, that it be neither during the excessive *heat* of the Sun, nor in a *rainy* season, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the first four or five dayes immediately after your *inoculating*.

There are some who take off part of the wood with the Shield, which they do with one cut of the *knife*, which manner of *inoculating* I do not disapprove: I have succeeded well in it my self, and besides in so doing, there is no danger of impeaching the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behind you. Those which have many trees to inoculate, use this way, because it is more *prompt* and *expediate*.

Three

Three weeks after you have *inoculated* (or thereabout) you may cut the knot of the *Ligature*, that the ſap may enjoy the freer *intercourſe*. *Winter* paſt, and the *Bud* beginning to open, cut your *Stock* three or four fingers above the *Scutcheon*, and cut likewiſe the *binding* behind it, and the *Rinde* it ſelf to the very *wood*; this muſt be done at one gaſh of the *knife*, from the bottom to the top.

Howbeit, you ſhall not take off the *Tow* from about the *Scutcheon*, but let it fall of it ſelf; for there is danger in quitting it, leſt you preſs the *Bud*, which is then extremely tender: You ſhall not cut off the *Stub* which remains beneath the Scutcheon, till you prune the Tree, which muſt be in *February* the year following.

After your *Scutcheon* has put forth its firſt Sap, you may prune it at top, that it may ſhoot out branches about the *Eyes* below, otherwiſe, it will mount

mount without forking, and so you *Dwarf* will have no grace or beauty.

The just *season* to *stop* them is i the *decrease* of the *Moon*, when th *Sap* of *August* shoots out; you ma then also, if you please, cut th wood of your *stock* which you le above the *Scutcheon*, and cover th *wound* with good earth thinly mixe with Hay, and making it a litt *hood* or more curiously, with a pla ster of *wax*, mixed with a *compo sition* which I shall describe here after.

If you will attend the issue of th *Winter* following to cut the heel o your Tree, you need not be oblige to wrap it up, and secure it thus, be cause the ascending sap will immedi ately cure it.

I have observed, that a *Scutcheo* set on a *wild* or *free-stock* of abou an inch Diameter, or more, does no prosper and shoot so well, as upo one that is younger; and besides,

is more subject to unglue. Some there be that *inoculate* from the very first rise of the *Sap*, but they do not much advance; for the *Scutcheon* not shooting till *August*, the *sprout* is nothing so fair as that of the close *Eye* or shut *Bud*; since it is frquently found that the wood of the new *shoot*, never ripens, and the *Winter* approaching kills it; and therefore I counsel you not to *inoculate* so early, unless the necessity be very urgent.

In the *Cleft* or *Stock*, all sorts of Trees from one inch bigness to the greatest that are, may be *grafted*: The most proper *Season* for it, is from the begining of the new *Moon* in *February*, till the Sap (becoming too lusty in the Tree) separates the *wood* from the *bark*; for then you shall leave off grafting. In the Cleft.

When you *graft* in the *Cleft*, if it be to make *Dwarfs*, you must first saw your Stock four inches, or thereabouts,

about, above ground, and then with your *Pruning-knife* pare off the ſurface of the wood, where the ſaw has paſſed, about the thickneſſe of a *Six-pence*, becauſe the *Track* of the *Saw* leaving it rugged, will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk, unleſs the *rind* be *refreſhed*, and cut to the *quick* with the knife. When this is done, you ſhall cleave the *Stock* where the Bark appears moſt even, and leaſt knotty; and *obſerve*, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the ſide. Then cut and fit your *Graffe*, ſharpning all the old wood, as far as the new, in faſhion of a *wedge*, equal on both ſides, yet leaving the two *rindes* faſt to the wood, in the narroweſt parts; for if once they be ſeparated, your *Graffe* is good for nothing: Then top your *Graffe* three

or four inches, more, or leſs, according as it will bear it; for as much as upon a ſmall ſtock, one would not leave them ſo long as upon a great tree. Thus prepared, you ſhall open the *Stock* with a ſmall *wedge* made of ſome tough wood, ſuch as *Box*, *Ebony*, or the like, ſtriking it in gently, and then lodge your graffe at the edge of your *Stock*, ſinking it down as far as the new wood, and place it ſo, that the parts through which the *Sap* has intercourſe (which is mutual 'twixt the wood and the bark) do exactly correſpond.

Having thus lodged your *Graffe*, you may place a ſecond on the other end of the *Cleft*, alway *remembring* to put two *Graffs* into every *Cleft*, provided that you can ſo place them that they be not *contiguous*; for by this means they will ſooner recover their *ſtock*, than if there were but one, becauſe the *Sap* aſcends equally on both ſides, and preſerves the back

ſide

ſide of the *rinde* from withering, as we have already ſaid: After this you ſhall cover what remains of the *Cleft*, 'twixt the two *Grafts*, with a little of the thinneſt and moſt tender *Bark*, joyning it *accurately* to keep the water from entring in; then you ſhall make the *Hood* with fine earth and Hay; ſome cover the *hood* with *moſſes*, and with two ſhort *Willow rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more freſh, and preſerve them from the water.

When you *graft* upon great Trees, you ſhall chooſe the ſmootheſt, and moſt even branches to place your *Grafts* upon; if they be very big, you may lodge *four* upon it, making the Cleft in form of a *Croſs*, yet without touching the *Pith* of the Tree, that remanent branches which you do not *graft*, muſt be ſawed off wthin half an inch of the *Stem*, and then

then pairing away the wood which the ſaw may have grated, you ſhall *ſwath* it about with Loam, till the Bark have healed the *wound*, to guard it from the ſcorching of the *Summer*, and the froſt of the *Winter*, which would exceedingly prejudice it, by penetrating to the very *heart* of the Tree. It will be good to apply ſome *ſtays* to the branches which are grafted, to ſtrengthen the young *ſhoots*, and ſecure them from the *Windes*, till the ſecond year be paſt, and that they are well eſtabliſhed; and if you find any that grows diſorderly, you ſhall cut it off; as alſo if they come too thick, and choke one another, by this means giving free Air to the Tree.

Upon your ſmall *wild ſtocks* which will ſupport but a *ſingle Graft*, you ſhall cut the hinder part where you might place a *ſecond* to the very heart of the ſtock, *ſlanting* it in, like that part of a *Pipe* which is applied

plyed to the nether Lip, this wil greatly contribute to its recovery. And

When you *graffe* ſmall *ſtocks* which have not ſtrength enough t faſten their *graffs*, you ſhall aſſiſt them, by binding them about wit ſome tender twig of an Ozier.

Now, albeit I did oblige you t chooſe a *graffe* with the *old wood* yet I would not have you to caſt a way that which is but of *one Sap* nor the *cuttings* of thoſe, where you took the graffs of the *two Saps*, be cauſe they are *excellent*, howeve they produce their fruit ſomethin *later* then the other, nor do they bea ſo great a burthen; and therefore unleſs it be in caſe of neceſſity, would only uſe thoſe which are o two ſaps.

Crown. *Graffing* in the *Crown* or 'twixt th *wood* and the *bark*, is never practiſed ſave upon *old* trees, whoſe rind be ing very tough, can induce the wed with

without ſplitting, and which will not ſuffer the cleaving (by reaſon of the thickneſſe of the *bark*) but with much difficultie, and beſides, it is a great hazard if it takes.

To *graffe* in the *Crown*, having ſawed your tree at the place where you would *graffe* it, and pared away the raggedneſſe which the ſaw hath left to the *quick*, eſpecially about the *Bark*, you ſhall cut, and ſharpen your *graffe* but on *one* ſide, then ſtrike in a ſmall *Iron wedge* 'twixt the *wood* and the *rinde*, and ſo taking out the *wedge*, ſet in your *rgaffe*, rinde to rinde, and wood, to wood, to the full depth that is to ſharpen,

Thus you may place as many as you pleaſe about the *Trunk*, provided that their number do not ſplit off, and cleave the *Bark*.

To *graffe* by *Approch* it is very eaſy; For you have only to take *two* young branches, one of the free, and *graffed*, and the other of the *wilde* Approch.

ſtock, without ſeperating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood, till you *approach* neer to the *pith*, and ſo *marry* them together as dextrouſly as 'tis poſſible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and ſo let them remain for two *Saps*: then after a *moneth* or *ſix weeks* are expired, if you perceive the wood to ſwell, and that the *Ligature* incommode them, you ſhall cut it upon the wild ſtock, with one gaſh of your *Kniſe*, as we taught you before on the *Suctheon*.

At the beginning of *Winter*, you may cut, and ſever the *natural tree* from its *ſtock*, and cut away the *head* of the *ſtock* within two inches of its *graffe*; and thus theſe two twiggs *concorporating*, it will receive the nouriſhment of the *wilde ſtock*. Remember to cover the *wounds* of them both, with the *Wax*, which I ſhall here-

hereafter inſtruct you how to make.

You ſhall not caſt thoſe twigs into the fire which you cut off from the *Quince*, which you graffed in the Cleft, for you may reſerve the *cuttings*, which will ſtrike root the firſt year: and muſt be ſet in your *Nurſery* to be graffed when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpoſe.

The Prunings of the Pomme de Paradis, which they call the *Scion*, will alſo take in Layers.

All ſorts of *Cuttings* are to be planted in a ſmall *Trench*, ſuch as we deſcribed in the *Nurſery*, which may be about the breath and depth of a *ſpade-bit*: but firſt ſtrip off the leaves, and cut them *ſlanting* at the great ends, in form of a *Does* foot, and ſo you ſhall lay them at the bottom of your *Trench* very thick, one by another, becauſe there will many of them die; and let their ſmall ends Cuttings Layers.

appear above ground, and ſo cover them, and fill the *Trench*, preſſing it well down upon the *Cutting*, that the Air do not enter; and when you dreſſe them, cleanſe them only with a haw, that the *weeds* do not choke them, and it will ſuffice.

Then cut off the tops of your *Layers* all of an evenneſſe, within three fingers of the ground, and that eſpecially when you preceive the *Sap* to be riſing, which you ſhall finde by the *verdure* of their *Buds*, which never ſhoot when the Scion begins to take root.

You may not cut, or ſtop the *firſt* years *Shoots*, fearing leaſt they put forth their *Buds* beneath at *Auguſt*, which will hardly come to *maturity*, it were better ſtay till *February*, and then leave them as the *tree* will beſt ſupport it, and in ſuch places as you deſire they ſhould ſhoot, rubbing off ſuch as peep before, behinde, and in other unprofitable places.

This

This oppoſes the *opinion* of many, but *experience* makes me perſiſt in my own.

SECTION VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requiſite to make a *Chapter* apart, to comprehend in particular, all that we have ſpoken in general, in the ſeveral precedent Sections, and that for the avoyding of *confuſion*, and to the end, that in caſe there were any thing which might ſeem difficult to you (though I have much endeavoured to render my ſelf *intelligible* in the ſimpleſt terms, and the moſt *vulgar*, that our *Language* will bear, that I might be underſtood of all, and profit them by it) I might more Trees.

perſpicuouſly explain it, in particularizing all ſorts of fruits, which we in *France* do uſually furniſh our Gardens withall.

Pears. I will therefore ſet *Pears* in the firſt place, as thoſe which of all others bear the moſt variety of fruit and are the principal ornament of the *walls*, *Contr' Eſpaliers* and *Buſhes* of a *Garden*, from whence we may gather fruit in their perfection during *ſix* months of the year at leaſt and for that it is a fruit which one may in great part keep till the new ones ſupply us again, and that without ſhriveling or any im peachment of their taſte, a thing which we find not in any other fruit beſides

Graffing. All ſorts of *Pear-trees* may be *grafted* after any of the four precedent manners, but they ſucceed incomparably upon the *Quince*, and in the *Sutcheon* produce their fruit much earlier, and that fairer, ruddy and of greater ſize, than when they are

are *graffed* upon the *Free-ſtock*, excepting only the *Portail*, which often miſſes taking upon the *Quince*, and will therefore hit better upon the *Free-ſtock*: The Summer *bon Chreſtien*, and the *Vallee*, are very fit for it, and if they have been formerly graffed upon the *Quince*, it is the better for it will render the fruit a great deal more beautiful, and fair.

And in caſe that any graffed either in *Scutcheon*, or the *Cleft* upon the *Quince*, fortune not to *take*, and that you conceive it to be dead, let the *ſtock* ſhoot, it will produce wood ſufficient, which you may clear of all the ſmall branches, and at the near expiration of the *winter* following, you ſhall earth it up at the end in form of a great *Mole-hill*, leaving out the extreams of the branches, without cutting them off, and they will not fail to ſtrike root the ſame year, provided that you

remember to *water* them ſomtimes durin g the great heats, and that you do not ſuffer the rain to demoliſh the earth about them, which muſt be continually maintained in its firſt heigh; and if in the ſame year, you find any of thoſe branches ſtrong enough, *inoculate* them without any more ado, unleſſe you will chooſe rather to ſtay till the next year, and *graffe* them all together; every one of theſe will be as ſo many trees to your hand, which you may plant in your *Nurſery*, the year after they have made their firſt ſhoot, accurately ſeparating them from the *Mother-ſtock*, and cutting the ends of their great root aſlant.

Remember to *graffe* them conveniently high, that your tree may have ſufficient *Stem*, and a that part which is in earth will abound with ſmall roots.

If you have any old *Quince-trees*, and

and would raiſe young *Suckers* from them, lay ſome of the branches in the ground, and in one year they will be rooted: but in caſe you deſire to produce a *Tree* at once, you may effect it as I have already deſcribed it. The ſeaſon of *Laying* theſe branches is all the *Winter* long, till the *Buds* begin to ſpring, provided that the earth be qualified.

Apples.

Apple-trees challenge the ſecond place, and may be likewiſe graffed after all the four wayes; they ſucceed very well upon the *Scion* of the *Pear-main*, grafted on *Layers* of the tree, (called by the French **Pomnier de Parradis*) and in particular, the *Queen-Apple* does wonderfully proſper upon it, and is more red within, than thoſe which are *graffed* upon the *Free-ſtock*.

*A kind of Codling.

There are ſome curious perſons who graffe the *Queen-apple* upon the white *Mulbery*, and hold that the fruit does ſurpaſſe in readineſſe, all others

otheres, that are graffed ither on t
Free-ſtock, or the forementiond S
on: but my opinion is, that it is t
age of the trees only, which impa
that *colour* to them.

Plum. *Plum-trees* are ordinarily graffe
in *Scutcheon*, and in the *Cleft*, if y
have any *ſtocks* rais'd from the *ſto*
or the *Suckers* which ſpring from t
Damask-Plum, they will yeild ve
good trees, and bring abundance
fruit, there being no *Plum* whatſ
ever which bears ſo full as the Da
mask.

The *Wilde-Plum* (which you ſha
know by the redneſſe of the en
of the branches) is not fit at all t
graffe upon, for it rejects many kin
of fruits, and is beſides very unce
tain to take.

Your old *Plum-trees*, whoſe ſma
twigs grow in bundles and packe
may be recovered and made youn
again, by taking off the head o
them at the end of *Winter*; the
wi

will ſhoot anew and bear fruit the very year following: but you muſt cloame the heads of the wounded branches, and refreſh the tract of the *Saw*, as I directed you before.

Abricots.

Abricots are grafted either in the *Stocks*, or in the *Bud*, upon plants ſpringing of their own *ſtones*, and alſo upon a *Plum-ſtock*, but the *white Pear-Plum*, and *Moyend' æuf*, make a very fair *Abricot*, and ſuch large, than upon any other ſort of *Plum*.

Peaches *Sort that cleaves to the Stone.

Peaches, *Perſes*, and * *Pavies*, are ordinarily graffed by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, becauſe they a e of longer continuance, and do better reſiſt the *Froſts*, and the pernicious *winds*, which ſhrivel and ruſt the leaves, and the young ſhoots.

*A great white plum us bigas an Abricot.

The *white Plum* or *Poictrons* are not at all proper, but the *black Damask*, * *Cyprus*, and * St *Julian*. Such as are *budded* on the *Peach*, do not laſt, upon the *Almond* ſome what longer,

* A black unpleaſant fruit.

and

and produce more abuncance a
much better fruit: but there is
much difficulty of governing t
Almond-tree in our *Climate*, that o
had better content himself wi
Plum-stocks; for the *Almond* is ve
impatient of *Transplantation*, a
in great danger of perishing, if yo
remove him not the first, or secon
year at farthest, after he has mad
the first shoot; and besides, yo
must be sure to place him where h
is ever to abide, and *bud* him there
without thought of stirring him a
terwards. The *Almond-tree* is of t
others the most obnoxious to Fros
by reason of his early blossomin
all the good in him is this, that h
never sends forth any *Suckers* fro
the Root.

Cherries *Cherries*, *Bigarreaux* and the lik
fruits, are better propagated on th
small *wilde*, or *bitter Cherrie*, tha
upon the *Suckers* which spring fro
the roots of other *Cherrie-trees* of a
bette

better kinde, though tollerable in defect of the other: and the right season to bud them, is, when the fruit begins to blush, and take colour.

They do very well graffed in the *Stock*, and shoot wonderfully; but the *Bud* is much to be preserved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious; and that is, by sawing and paring the part smooth with a knife, afterwards to make an incision of two inches length into the first and utmost rinde, drawing it aside, and seperating it from the green some two inches long, without peeling it quite off: Then, in the *middle* of this length, to make the *Clefs*, lodge the *graffe*, and cover it with its skin, by replacing it; and then swetheit, as the custome is.

For

For *Stone*, and *Almonds* of all sorts, which you would sow to produce natural fruit or graffe upon: prepare a *Bed* of Earth before *Winter*, trench it, and tread it, then take and water it: which done, range all your Stones on it at three inches distance, (every species apart) then lay as many *boards* upon them as will cover the *Bed*, and upon the *boards* a good quantity of weighty *stones*; cover all this with new *dung* to prevent the *Frost*: the moneth of *May* following, take up your *boards*: you shall find your *stones* sprouted; which you shall immediately take up without impeaching Sprouts, and so place them where you would have them remain: this is a *particular* which will extreamly satisfie you, as in time you will find.

Figs. *Figs* of all sorts, are propagated by *Layers*, and suddenly bear fruit, which you may facilitate by passing a fair *branch* through some *Basket* and

and invironing it with rich earth, that it may take root.

But be carefull, that you faſten the *Veſſel* very well to the ſide of the tree, leſt the windes, and its own weight, turn it over, and ruine your Labour. You may alſo take the *Suckers* which ſpring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches*, which you ſo lay; for this *wood*, having a large *pith*, is very ſubject to the injury of *winde* and *water*: and the ſooner you plant theſe trees in the places deſigned for their above, the better they will take. *Winter* paſt, gather off all the *unripe Figs* before they fall off themſelves, for if they ſtay till they *ſpontaneuſly* quit the trees, they will have exhauſted them very much of their *Sap*, to the great prejudice of the

Figs

Figs which are to ſucceed them, an
which by neglecting this, do ofte
times never arrive to their maturit
And forasmuch as the *Fig-tree* do
very much ſuffer by reaſon of th
Froſts, you are obliged to pla
them in a warm place, or in *Caſe*
which you may remove, and hou
with your *Orange-trees* in the *Wi*
ter.

Mulberries take likewiſe of Cu
tings and *Layers*, prickling them in
moyſt place, half a foot profound
not permitting above three finge
of the *tops* to peer out of the earth
and treading it down with your fe
as you ſhould do *Quinces.*

If you would ſow *Mulberries*, t
produce a great quantity in a litt
ground; take an old *Weſt-rop*
which is made of a certain woo
called the *Lime*, eaſy to be twiſte
and rub it with ſuch ripe *Mulberri*
as you find fallen off the trees; b
ry this *Cord* four fingers deep i

Tren

trench, cover it with earth: and the next year you ſhall have Trees enough, both to ſtore your ſelf, and your Friends.

Concerning *Orange*, and *Lemmon-Trees*, I ſhall only deliver the principal, and moſt ordinary government of them, which is, to ſowe their *Pepins* in *Boxes*, and when they are two years old, tranſplant them in Caſes, every one in a Caſe by it ſelf, filled with rich Mellon-bed-mould, mingled with Loam, refined and matured by one winter, and when they can well ſupport it, you may either inoculate or graff them by Approach in the Spring of the year: Above all things, be diligent to ſecure them from cold, and commit them early to their ſhelter, where, that they may intirely be preſerved from the Froſt, you may give them a gentle Stove, and attemper the Air with a fire of Charcoal, during the extream rigour of the Winter, in

Oranges & Lemmons.

caſe you ſuſpect the Froſt has at all invaded them,

But ſo ſoon as the Spring appears, and that the Froſts are intirely paſt, you may acquaint them with the Air by degrees, beginning firſt to open the doors of the *Converſatory* in the heat of the day, and ſhutting them again at night, and ſo by little and little, you may ſet open the windows, and ſhut them again in the evening, till all danger is paſt, and then you may bring them forth, and expoſe them boldly to the Air during all the Summer following.

As theſe trees grow big, you may change, and enlarge their Caſes, but be ſure to take them out, earth and all, razing the ſtringy and fiberous roots, a little with a knife, before you replace them, and ſupplying what their new Caſes may want: with the fore-deſcribed mould: Some, when they alter their Caſes, denude them of all the earth, conceiving

ceiving it exhauſted, and *inſipid*: but it is to the extream prejudice of the Tree, and does ſet it ſo far back, that a year or two will hardly recover it.

You may gather the Flowers every day to prevent their knotting into fruit, or (being too luxurious) their languiſhing; it will ſuffice therefore that you ſpare ſome of the faireſt, and beſt placed, for fruit, and of them as many as you conceive the tree can well nouriſh.

The Spiders do extreamly affect to ſpread their Toils among the branches and leaves of this Tree, becauſe the flies ſo much frequent their flowers and leaves, which attract them with their redolency and juyce; and to remedy this, uſe ſuch a Bruſh as is made to cleanſe pictures withal, from the duſt, but treat them tenderly. *Shrubs.*

Arbuſts, and all Shrubs, ſuch as Pome-granads, Jaſſemins, Musk-Roſes, *&c.* Woodbines, Myrtles, ordinary Laurel, Cherry-Laurel, Roſe-

Laurel, *Althea-frutex*, *Lilac*, *Guelder Roſes*, *Phylirea*, *Alaternus*, and divers more, ſuperfluous to repeat hear; Of theſe we will only take the principal, and diſcourſe a little upon them.

Granads. *Granads*, as well thoſe which bear the double Flower, as thoſe which bear fruit, are propagated from *Layerr*, letting them paſs the year in the ground, they will be ſufficiently rooted before Winter, to be Tranſplanted: You may likwiſe govern their branches and cuttings as you did the Quince. They may be either budded, or graffed in the Cleft in the ordinary ſeaſon: And ſome plant them in Caſes to preſerve them in the houſe during Winter; but they will endure without doors, planted againſt ſome well-ſheltered Wall, where they will proſper very well. The *Granads*, which they call *de Raguignan*, are moſt beautiful, very glowing, and of a rich taſte, although ſomething leſs.

If

If your Pome-granads run out too exuberant, and nether knot, nor preſerve their fruit; it proceeds from the drouth of the ground; and therefore being in flower, you ſhould water them, and their flowers will ſtop and knit.

Common white *Jeſſemine*, and yellow, are produced alſo by Layers, out of which you may draw a rooted plant, whereon to graff the *Spaniſh Jeſſemine*, which you muſt preſerve in Caſes, and houſe with your Oranges in Winter; you ſhall cut it every year (at the end of Winter) near the graft, leaving but one bud at a twig, to produce young ſhoots for flowers: You may from the Plant like the head of an Ozier, leaving it only a foot high at the Stem; You may graffe it in a Cleft, upon a ſhoot of the precedent year; placing the Graffe in the middle of the Pith of its ſtock, and inveloping it with your Cerecloth, head it as you do other Jeſſemine.

graffes: If you will plant it abroad againſt ſome wall, expoſed to the Eaſt and South, you may govern it as you do the *Vine*, making ſmall heads at each knot: but you muſt looſen it from the Wall in Winter, and gently bend it towards the ground, the more commodiouſly to cover it with Mats, and long dung till the Spring, at what time you may redreſs, prune, and apply it to the Wall as before.

Musk roſe. The Musk-Roſe may be Budded upon a Sweet-brier, and are eaſily ordered; for you need only diſcharge them of the dead wood, and ſtop the young ſhoots which are too exuberant, and draw away all the ſap to the prejudice of the reſt of the branches: You may alſo lay them in the ground, and ſeparate other trees from them; or the Guttings ordered like Quinces, and interred in the ſhade.

Myrtles. Laurels. Myrtles, Cherry-Laurels, and Roſe-Laurels, are produced of Layers. It

is

is ſufficient that it be done a little before *Auguſt*; but you ſhould cleave or wound that part of the Wood a little, which you plunge into the ground, at ſome joynt, cleaving it half the thickneſs of the branch, and three or four fingers in length, according as it is in ſtrength, and in ſix weeks they will ſhoot a ſufficient root, to be ſevered and tranſplanted; Moreover they produce Suckers ready rooted, which you may ſeparate from their Mothers.

You may form Cherry-Laurels in Paliſades and Hedges, which ſupport the Winter abroad very well.

Common Laurels are raiſed of ſeed in Caſes like Oranges, and may be Tranſplanted the firſt, or ſecond year, and being planted under the drip (not the gutter) of a houſe, ſhaded from the Sun, they will flouriſh wonderfully; ſome cover them with Fern or Straw, to ſecure them from the Froſts, to which they are obnoxious.

Philyrea. Alaternus. *Philyrea*, and *Alaternus* are ſown likewiſe in Caſes before Winter, and ſet in the houſe, where the Berries will come up and ſprout a great deal better, than if they had been ſown at the Spring.

By that time they are half a foot high, you may tranſplant them, and (if you pleaſe) clip, and faſhion them like *Box* without any danger, ſhaping them into cloſe walks, and Cabinets, upon frames of Wood, as you will.

Althea-frutex. Arbor Judæ, Lilac. Concerning the reſt, as *Althea-frutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are eaſily propagated, I ſhall paſs them over for fear of ſwelling this Book, and importuning the Reader. Let us conclude rather with the Diſeaſes to which our Trees and Plants are obnoxious, and ſpeak of thoſe Animals which incommode them.

Diſeaſes. Of all the *Maladies* to which Trees are ſubject, the *Canker* is the moſt

moſt perilous, for it chaps, and mortifies that part of the *Bark* where it breeds, daily augmenting, unleſs prevented by a prompt, and ſpeedy *Remedy*, ſo ſoon as it is perceived; ſo that if you neglect to viſit your trees, you ſhall often find them all dead upon one ſide: to remedy which, you muſt launce, and open the living Bark round to the very quick as deep as the wood, as ſo the Canker will fall of it ſelf: or elſe you muſt ſcrape it well, that the bark may the more eaſily recover the ſore; and ſecure it from the Hail, by covering it with a little Cow-dung, and ſwathing it with a clout or ſome Moſs.

Moſs.

The Moſs which invades trees proceeds commonly from ſome occult and hidden cauſe, which is, when the roots encounter with a gravelly, ſandy, or other bad mould, ſo that they cannot penetrate to ſearch for refreſhment; this burns up

up the Tree, and ſpoils it of his Leaves, during the great heats. For this, there is only this expedient. If it be a ſmall Tree, you muſt take it up with as much mould about its root as poſſible, and make a Pit for it four foot ſquare, filling the bottom with Mellon-bed dung, and the reſt with rich earth, and then replace the Tree, obſerving what I have already ſaid; and thus the Tree may be taken up without any damage, and will take again with eaſe, provided that you be careful to preſerve its Roots from languiſhing and taking Air. But in caſe the Tree be old, you muſt bare the Root before Winter, and diſ-interre the greateſt Roots half their thickneſs, making a large Trench about the foot of the Tree, and ſo let it remain all Winter (that the earth may become mellow) till the Spring, when you muſt fill the Apertures with well conſumed dung mixed with earth,

and

and especially about the Roots.

You may take off the Moss from great Trees with a Plane, lightly paring off the dry Surface of the Bark; and from smaller Trees, with a blunt Knife, or some proper instrument of Wood. The propereſt season for this work is, after a soaking Rain, or great Dew in the Morning; for whilst the great heats continue, it cleaves so obstinately to the Trees, that you cannot scrape it off without prejudicing the Bark, if you would utterly eradicate it: Neither ought you to neglect this cure, for the Moss undisturbed doth daily augment, and is the same inconvenience to Trees, that the Itch is to Animals. If you water your Trees during the excessive heats, and cover the Roots with *Fern*, or other mungy stuff, it will preserve them from this disease.

The Jaundies, or Languor, which you may perceive by the Leaves of Trees, *Jaundies*

Trees, proceeds from ſome hurt, which either the Moles, or Mice, may have done to their roots; or by the ſtroak of ſome ſpade, or peradventure, by the too great abundance of Water, which corrupting ſuffocates them. For redreſs hereof, you muſt uncover the roots intirely, and viſite them, to ſee if they have received any prejudice from any of the forementioned accidents; and in caſe you find any galling, or hurt upon a root, you ſhall cut it ſmooth off, aſlant, above but near the place, and then ſtrow the bottom of the hole, with ſome Chimney-ſoot, to make theſe creatures abandon their haunt, filling up the reſt with rich mould: And if cauſe proceed from corrupted Water, you muſt divert it with a trench.

Moles. To take the Moles, ſome place a Butter-pot croſs their paſſage, ſinking it two fingers lower than the tract, by which means they often

often fall in, and periſh. Others, uſe a pipe of wood of about two foot long, and the bore as big as your wriſt. In this trunk is a ſmall *tongue* of *Tinn*, or thin plate of Iron, within four fingers of either end, which is faſtned to the Trunk with a Wyre a little ſlanting at the bottom towards the middle of the pipe; that ſo the Mole entring in, and thruſting the tongue, can neither get out at one end or other: You muſt place this trunk exactly in the Moles paſſage: Some to make them quit an obſtinate haunt, make a ſmall hoop of Elder, which they fix half a foot into the ground.

But the moſt infallible way, is to watch them in the Morning and Evening, when they work in their Hills, and do fling them dextrouſly out with the ſpade. If you take any alive, put them in an empty butter-pot; for they report, that they will invite others by their cry, who running

ning through the ſame paſſage, fall into the ſame pot, and ſo are caught.

They are deſtroyed likewiſe with Mole-graines, which is a ſet of ſharp Iron-points, skrewed upon a ſtaff, which ſtruck upon the hill when the mole is working, does certainly pierce him through, amaze, or kill, as you ſhall find, if you dig immediately after it.

Mice. Field-Mice are beſt taken by making them a ſmall hutt of Fern or ſtraw, like the cover, or hack of a Bee-hive, placing under it ſome veſſel full of *Water* filled within 4 fingers of the brim, and cover it with ſome husks of *Oats* to hide the water, which will ſoon tempt them to wallow in't, and ſearch for the grain, and ſo drown themſelves. It is good alſo to put ſome Wheat-ears or of Oats, which may hang near the middle of the veſſel, without touching it; for the mice ſtriving to come at the corn, will fall into the

the water. Or you may Poyſon them with Arſenick or Rats-bane, the powder of it mingled with greaſe; but you may by this means endanger your Catts, which finding and eating the dead Mice, will not long ſurvive them.

The Worme gets ſometimes between the bark and body of a tree: if you can diſcover whereabout they lie, you may ſoon draw them out without making any great inciſion. Worms.

There is alſo another kind of ſmall Worm, which they call the Nip-bud, which breeds at the very point of young ſhoots, and kills all their tops; but theſe are eaſily deſtroyed, for cutting the branch to the quick, you ſhall be ſure to find them.

There is a Green-Worm which devours the young ſhoots as faſt as they grow, and thoſe are very hard to un-neſtle, unleſs you daub them with quick-lime newly quenched, which

which you may easily do with a small Painters brush.

Ants. *Ants*, and *Pismires* will forsake their haunt, if you incompass the stemme four fingers breadth with a circle, or roul of Wooll newly plucked from a Sheeps belly, or if you anoint it with Tar.

But there is another expedient more cleanly, and not so difficult, which is to make little boxes of cards or Pastboard, pierced full of holes with a bodkin, every box having a bait of the powder of *Arsenick* mingled with a little Honey; these boxes must be hung upon the Tree, and this will certainly destroy them; but you must be careful that you do not make the holes so large, that a Bee may enter, lest they prison themselves also.

A Glass-bottle with a little Honey in it, or that has had any other sweet liquor in it, fastned to the Tree, will attract all the *Ants*, which

which you may ſtop, and kill them, by waſhing the bottle with a little hot water; then carrying it to its place again, rinced with a little ſweet *Syrup*, you will by this means intirely deſtroy them.

Snails.

Shell-ſnailes you may eaſily gather from behind the leaves, which grow neereſt to the *fruit* which they begun to eat the night before.

For you ſhall find ſome *fruit* half devoured in one night, inſomuch as one would think it the work of ſome *Stotes*, *Field-rats*, *or Nut-mouſe*, whereas indeed they are nothing but the *ſnails*, which in great numbers devour as much as one of thoſe *animals*.

You ſhould never pluck off the *fruit* which the *ſnails* or other *Vermine* have begun, for as long as they laſt, they will not touch any of the reſt.

The *Black Snails* (without ſhell) are eaſily gathered, for they cleave

to the leaves, and feed upon them.

Woodlice Earwigs.

As for *Wood-lice*, *Earwigs*, *Martinets*, and the ſmaller inſects which likewiſe infeſt Trees, you ſhall place *Hoofs* of *Bullocks*, *Sheep*, or *Hogs*, upon ſhort ſtakes fixed in the Ground, or upon the *Ozyers* which faſten your *Paliſades*, and wall-fruit, and this *Chaſe* will employ two men from Morning break, who muſt take them gently, but ſpeedily off, and ſhake them into a kettle of ſcalding water, which they are to carry with them; or the other may bruiſe ſuch as are likely to eſcape, with ſome inſtrument of wood.

Cater pillars.

Caterpillars are eaſily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are diſclos'd, you will not be able to deſtroy them without much difficulty; but in caſe you have not prevented it, be diligent to take them whilſt they

are yet young, when either through the coldness of the *Night*; or some *Humidity*, they are assembled together in heaps; for otherwise, when the *Sun* is hot, and that it is high day, they will have over-spread your Trees.

And the destruction of these *Vermine* is so absolutely necessary, that you shall quit all manner of work to accomplish it; for a *Garden* annoy'd with this plague but one year only, shall resent it more then three years after.

And now we will shut up this Treatise, with the *Receipt* which I promised to give you of the *Composition* to cover your *Graffs*.

The composition to hood your Grass.

Take then half a pound of new *Max*, as much *Burgundy Pitch*, two ounces of ordinary *Turpintine*, melt all these Ingredients in a new earthen Pot, glazed, sufficiently stirring it; then let it *cool* at least twelve hours, then break it into pieces,

to the leaves, and feed upon them.

Woodlice Earwigs.

As for *Wood-lice*, *Earwigs*, *Martinets*, and the ſmaller inſects which likewiſe infeſt Trees, you ſhall place *Hoofs* of *Bullocks*, *Sheep*, or *Hogs*, upon ſhort ſtakes fixed in the Ground, or upon the *Ozyers* which faſten your *Paliſades*, and wall-fruit, and this *Chaſe* will employ two men from Morning break, who muſt take them gently, but ſpeedily off, and ſhake them into a kettle of ſcalding water, which they are to carry with them; or the other may bruiſe ſuch as are likely to eſcape, with ſome inſtrument of wood.

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The composition to hood your Graffs.

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and hold them in warm water half an hour, where you must work it with your hands, till it become very pliable, Or you may dip any *Clouts* in this *Composition*, and afterwards cut them out into *Plasters*, fitted to the *wounds* of your *Trees*, which will less waste your store, and not take up so much of your *Composition*, as if you applyed it in morsels; and you may make use of this *Cerecloth* to cover the Clefts of your *Trees* which gape between a *Stock* that hath two *Graffs*, and secure it from the *rain*; and you may wind it about the *Hoods*, before you daub them with *Loam* and *Hay*, and this will certainly preserve your *Graffs* from all injuries of water whatsoever.

To make fruit knot.

There are some so curious, that to make their *fruit* knot well, and abide upon such *Trees*, which spend all in *Blossoms*, do make holes in dives parts of the *Tree* with an *Au-*

ger

ger of about a finger *bore*, filling the hole again with a pin of *Oak*, which they beat in quite croſs the Tree. This, they conceive does *ſtop* the *fruit*. You may experiment it if you pleaſe, the labour is not great, nor at all to the hazard of your Tree.

A CATALOGUE OF The Names of *Fruits* known about *Paris*.

Pears whose Fruit is in perfection at the end of June *and in* July.

SMall Blanquet.
Hasty Pear of several sorts.
Musk-Pear, or Sept en gueule, *&c.*
The Musky St. John.

In July *and in* August.

THe great Amyret.
Lesser Amyret.
Little John Amyret.
Good twice a year.
Camouzines.
Lady dear Muscat.
Lady-dear Green.
Citron-Pear.
Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Degranges yellow.
Two headed Pear.
Sweet, two ſorts.
Vacher Rozate.
Eſpargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold great, round, and Roſie.
Friquet.
Gloutes de Gap.
Magdalene.
Muſcat long tayl.
Pearl Muſcat.
Great Musky, white, and yellow.
The great Muzette,
Small Muzette.
Perdreau.
The Pearl.
Pernat Rozat.
Province Pear.
Pucell of Xainctonge.
Green Royal.
Rozat of three colours.

Rozat red ſtraked with Green.
Rozat Royal.
The King of the Sommer.
The Superintendent, or great green Muſk.

In Auguſt *and* September.

THe Amazon.
Amours.
Amydon.
Armentieres.
Balme.
The Father in Law.
Fair and good.
Sommer Bergamotte.
Great Blanguet.
The Butter-Pear of *Auguſt*, long and round.
Green Butter-Pear.
Beuriere.
Bezy of Mouuilliers.
Sommer green Bon-Chreſtien.
The good Micet of Coyeux.
The Ugly good.

The younger Brother.
The Roſy Musk-flint.
The Maidens fleſh.
The Wax-Pear.
The Citron Pear.
The Melt in mouth.
Roſy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forreſt Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pear.
Roſy Garbot.
The Cake Pear.
Ciacciole of *Rome.*
Long Gillets.
Graccioli, or Cucumber-Pear round, and red.
The Greaſie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balſom Pear.

Milan

Milan Pears.
Muſcadel of Piedmont.
Round and Roſie Muſcat.
Nancy Muſcats.
Summer Novelet.
Summer Onion.
Musky Onionet.
D'Or.
The Red Orange of Xainctonge, red, and very great.
Yellow Orenge, pennach't with red like a Tulip.
Orange knotted.
Flat green Orange.
Canary Palmes.
Perfume of Sommer.
Paſſe-good of Burgone.
Pepin.
White and Red Piedmont.
Sommer Portugal.
Putes, or Pimp-pear.
Xaintogne Roſy, of three ſorts.
Ingranad Roſy.
Round Roſie, green, mixed with red.
Grey Roſie of Xaintonge.

Roſie, or haſty Butter-Pear.
Bloody Pear.
Wild Sweeting.
Sorel Pear.
The Sugar Pear.
White Sugar Pear.
The Treaſurer.
The Cheat-Liquoriſh.
The Turky Pear.
The Valley Pear.
Clown of Anjou.
Clown of Reatte.

In September *and* October.

ANcy, the *Engliſh* Pear.
The Gooſe's Bill.
Long, and green Butter-Pear.
Gaillouat of Champagne.
The Musky Callvil.
The Cinnamon Pear.
Cappon.
The long Clairvils.
Sommer Certeau.
The Toad-Pear.

The

The Deans Pear, white, or. St. Michaels Pear.
The Thron Pear.
Fontarabie.
Galore.
The Clove Pear.
The round Clove.
Grain.
Rozatte Guamont.
High Reliſh.
Jargonel of Autumn.
Roſie Kervile.
The Sawcy Pears.
The Lombardy Pear.
The Meilleraye Pear.
The Flies Pear, or Soft Butter.
Monſieurs Pear.
Small melt in Mouth.
The Muſcat.
Mont Dieu.
The Moutieres of Daulphine.
Oignon of Xaintonge.
The Poictiers.
The Rebet.
The Roland.

The great Ruſſet of Rheims.
Small Ruſſet.
Long Roſy poud'red with red.
Roſie green, two ſorts.
St. Michael.
St. Samſon, or Ditch Pear.
Champagne, without name,
Sauſedge Pear.
Rozatte of Setember.
Supreams.
The Pear of three taſtes.
The Found-Pear.
Vintage Pears.
Yſambert.
Pear Evelyn.

In October *and* November.

AMadotte.
The Silver Pear.
The Bag Pipe Pear.
The Ice Pear.
The great ſtalked Pear.
Ugly Good.
The Lady Pear.

The

The great Mary of Amiens.
Meſſire John green.
The grey Meſſire John.
My Lords Pear.
The Autumn Marrow in mouth.
The Peach-Pear.
The Noiron.
The Virgin of Flanders.
The double Virginis.
Robine.
King of Saulcay.
King Musky Pear, all yellow.
Autumnal Saffron Pear.
The Seigneur.
The Sun-Pear.
The So-good.
The Vine-Pear.
The Virgoulette: great and ſmall

In November, *and* December.

A Leaume.
The Musk Long Bergamots.
The Round Bergamots.
Bezy D, Hery.

Cariſy-

Carify.
The double Cartelle.
The Burnt Cat.
The Charity Pear.
Stopple-Pear.
The Squib-Pear.
Spindle-Pear.
Girogille, or *Venus* Nipple.
Our Lady-Pear.
The Autumn Pear.
Winter Virgins.
King of Autumn.
The peerleſs Pear.
White Sucrin.
Black Sucrin.

In December, *and* January.

THe Nameleſs Pear.
Gaſcogne Bergamotte.
Musk-Bon-Chreſtien.
Bonne Foy.
The Ugly Morma.
Caddillac-Pear.
Gerteau Madam.

Pear of the other world.
The Pound Pear.
the Scarlet Pear.
The Fig Pear.
The Winter flower.
Free Royal.
The great Meſnil.
Keville.
The dry Martins.
Winter Meſſire John.
The white Milan Pear.
The Onionet with a ſhort ſtalk.
The Orient Pear.
The Leaden Pear.
The Red King Pear.
The Roſie Saffron.
The Rozat of St. Denis.
The healthy Pear.
The Saulſig Pear.
The wreathed Pear of two ſorts.
The Cheat Knave or Ugly good.
The Prieſts Load.

In January, *and* February.

THe Alencon Pear.
The Amber Pear.
The Lovers Pear.
Bezy of Privillier.
Bezy of Quaſſoy.
The Winter Butter P. of Xaintonge.
The Butter Pear of Yveteaux.
The Bouvart Pear.
The Muſk Caillotet, or Curdled P.
The Caillouat of Varennes.
The Winter Roſie Flint.
The Carcaſſonne.
The great Certeau.
The Carmelite.
The ſmall hooked Certeau.
The Caſtle Gontier.
The Condon.
The Little Dagobert.
The Dagobert of Mioſſan.
Dame Houdette.
The red Ladder Pear.
Winter Fine Gold.

Roſy Florentine.
The Fremont, or St. Franceis.
The Winter Spindle.
The Garay of Auxois.
The Gourmandine.
The huge Hongrie.
The Incognito of Perſia.
The Winter Legat.
The ſweet Limon.
The long green Pear of Berny.
The Micet.
Winter melt in mouth.
The Fleſhy ſtalk Muſcat.
The Mazeray Muſcat.
The Winter Bag-pipe.
Nanterre.
The Oignon of St. John of Angely.
The Winter Orenge-Pear.
The Roſe Perigord.
The Petit Oing.
Plotot, or Squat Pear.
Portail-Pear.
The Prince, or Bourbon.
The Prince of Sillery.
The White Rabu.

The great, and little Ratot.
The Pear Royal.
Rozatte of Xaintonge.
Rozatte of Mazuere.
St. Anthony-Pear.
The Suiſſe with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

In February, *and the other following Moneths till new ones.*

BEzy.
The latter Bon-Chreſtien.
The great Chreſtien.
Calo Rozat.
The Gallon Oak-Pear of ſeveral ſorts.
The double Bloſſom Pear.
Gaſtelier.
The Great Kairville.
Liquet.
The long-liv'd Pear.

The Long green Pear.
The Musk Pear.
The Parmein.
The Winer Virgin.
Rille.
The Winter Saffran Pear.
The peerleſſe Pear.
The Thoul Pear.
The great Found Pear.
The little Found Pear.
The Vignolettes.

Rath-ripe Apples.

Danquelles.
The White Calvil. } Queen
The Cleer Calvil. } Apple.
The red Calvil. }
White Camoiſe.
Garmagnolles.
The tender Cheſnut.
The Clicquet, or Rattle Apple.
The ſingle Short-ſtart.
Red Short-ſtart.
The great Cuſhon Apple.
Round Cuſhion Apple.
Long Cuſhion Apple.

The Apple of Hell, or black Apple.
The Scarlet Apple.
The Spicing.
The May-Flower.
The Raſpis Apple.
Girradotes.
The Frozen Apple.
The great-ey'd Apple.
The Jacob Apple.
Lugelles.
Mogdalene.
The Minion.
The Snow Apple.
Our Ladies Apple.
The Oblong Liſſee.
Orgeran.
Paſſepommes, or Hony meal of ſeveral kinds.
Pommaſſes.
The white Rambourg.
Red Rambourg.
The haſty Reinette or Pippin.
The Royal.
The Dewy Apple.
The large red of September.

The ſoft red.
The St. John of two ſorts.
The cluſtred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THe great, and ſmall Apis, or Appius Claudius.
The Apioles.
The Parſly Apple.
Babichet.
The great white Apple.
The Icy white Apple.
The Little-Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camueſe, or Flat Snout.
Winter-Cheſnut.
The Citron Apple.
The Coqueret of ſeveral ſorts.
Hard Short-Start.
Red Short-Start.

Ruſſet

Ruſſet Short-Start.
Douettes.
The Bretagne Cloth of Gold.
The Stranger.
White Fenouil.
Red Fenouil.
The Yron Apple.
The great-belly'd Woman.
The High-good.
Hurluva.
Jayet.
The Judea Apple.
Malingres, or Maligar Apple.
Mattranges.
Winter Paſs-Pommes, or Hony-Meal.
The Pigeonnet.
Pear-Apple.
The Raeſlee.
The Reinet of Auvergne.
Pippin of Maſcons.
The Grey Reinet.
The Flat Reinet.
Robillard.
The Winter Reed.
The Roſe Apple.

The Apple without Bloſſom.
Health.
The Seigneur.
The Vermillion.

Plums early and late.

Abricots.
Abricotines.
Amber.
The great Apptite.
Beſſonne, or Twin-Plum.
All Saints, white.
Bloſſes.
Good at Chriſtmas.
Prunella of Provence.
Citron Prunellas.
White Cherry-Plum.
Red little Cherry-Plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypres.
Almond.
The White Damask.

Great double Damask.
The latter Grey Damask.
The hasty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Escarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Jointville.
Joraſes.
Green Peaſcod.
Maximilian.
Marveille, or Balſam plum.
Mirabolans.
Mirabelles.
The Looking-Glaſſe.
The Egge-Yolk.
Yolk of Bourgogne. Mon-

Monſieurs Plum.
Montmiret.
Musk.
The Paſſe for Velvet or Valency.
White
Black
Red } Perdrigon.
Late
Green
Great Violet.
Poictron.
Small Grape Plum.
Queen Claudia.
Cocles Kidney.
Roche Corbon.
Roman.
Latter Round.
King of Breſſe.
Little St. Anthony.
St. Catharine.
St. Cir.
The White St. Julien.
Black St. Julien.
Huge Saluces of two ſorts.
The Plum without Stone.
Simiennes. Black

Black Trudennes.
Red Trudennes.
The Vacation Plum.
The black Vintage.
Verdach.

Peaches.

GReat Alberges.
Small Alberges:
Alberges of Province.
Aubicons.
Almond Peach.
Amber Peach.
Angelicks.
White forward Peach.
Yellow forward Peach.
Great Brignons of Bearn.
Musky Brignons.
Cherry Peach.
Corbeil Peaches.
Winter hard Peach.
Double-Flower Peach:
Gallion Peach, very fair.
Yellow Pavie.
Magdalen Pavie. Mag-

Magdalene Peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg Peach.
Parcouppes, or Gaſhed Peach.
Pau-Peach.
Prune-Peach.
Paves-Raves.
Peach-Rave,
Perſiques.
Perſilles, or Parſly Peach.
Roſſan Peach.
White Scandalis.
Black Scandalis.
Yellow Peach.
Troy Peach.
The Fromentee Peach.
The Violet Peach.

Cherries, Heart-Cherries. &c.

BIgarreaux.
Red Cherrie.
White Cherrie.

Double

Double Bloſſom Cherrie.
Heart-Cherrie.
Preſerving Cherry, great.
Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Bloſſom Merizier.
Mountmorency Cherry, Short ſtalk.
Rath-ripe, or May.
Trochets cluſtred, or Flanders Cherrie.
The All Saints Cherrie.

Figs.

White Figs.
Bourjaſſores.
Bourno-Saintes.
Flower-Fig.
Gourravaund of Languedoc.
Marſeilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges

Oranges.

Bigarrades.
China-Orange.
Spaniſh
Genoa
Portugall } Orange.
Province

Limons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorſi.
Limoni of Grarita.
Sweet Limons.
Pommes D' Adam.
Poncilles.
Spada Fora with Laurel leaves.

Other curious Trees.

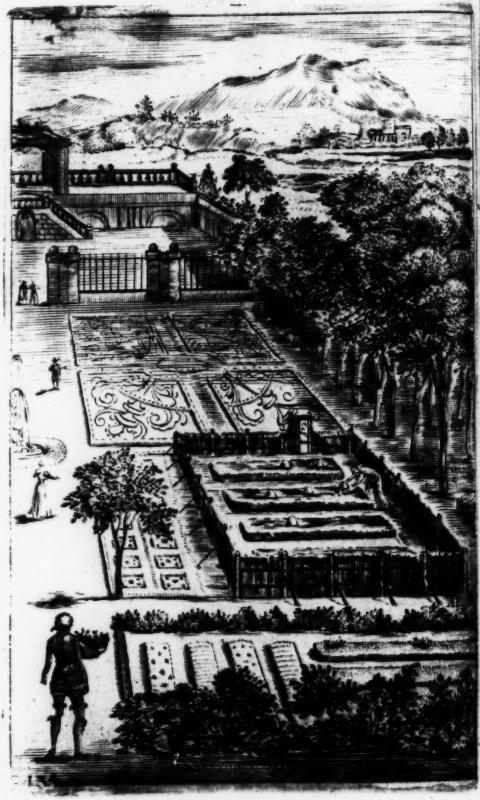
Arbutus.
Azarollier, or Neapolitan Medlar.
Carob.

Carob-tree.
Cornelian.
Jujuba.
Mirabolans of Africa.
Medlars without Stone.
Piſtachia.
Berberies without Stone.

READER,

IF in this *Catalogue* of *Fruits*, I have either miſtaken or omitted many of the true *Engliſh* names, it is becauſe it was a *Subjection* too inſupportable: and beſides, the *French Gardiners* themſelves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to ſo ample a *Choyce* and univerſal, as to ſupply the deficiency of the *Dictionary*.

THE



THE SECOND TREATISE.

SECTION I.

Of Melons, Cucumbers, Gourds, and their Kindes.

SINCE *Melons* are the moſt pre- Melons.
cious Fruit that your *Kitchen Garden* affords, I think it moſt proper to diſcourſe of them in the *Front* of this *Chapter*, and inſtruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all theſe obſervations, paſſing by thoſe which (differing from ours) may poſſibly fill you with doubt, ſhould I confound you with the manner how they order them in the hotter *Countryes*, different from ours, more temperate, and cold in reſpect to theſe delicate fruits.

Seeds. In order to this intention of ours, which is, that we may have them excellent, You muſt diligently enquire after the beſt *Seeds*, ſuch as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjou*, *Champagne*, and other places, where men emulate one another who ſhall have the beſt *Melons*. Alſo to have of all the kinds, *Sucrin*, *Morin*, *Melonnes*, *Grenots*, white, wrought, or Embroider'd, Ribb'd, and others, even to the locking up of thoſe *ſeeds* whoſe *fruit* has pleaſed you; for ſome affect them of one *taſt*, which another will reject, and hold worth nothing. One loves to eat them a little *green*, another would have them very *ripe*. And therefore you ſhall furniſh your ſelf with ſuch *kinds* as are moſt agreeable to your *taſt*, and as thrive and ripen beſt in your ground, which is the thing you muſt chiefly reſpect; for oftentimes there comes ſuch rains from *Auguſt*

guſt, as utterly ſpoyl them, depriving them both of *odour*, *ſavour* and *colour*, filling them ſo with *water* that they are not to be eaten, and ripening them ſo *altogether*, that they are only fit to be given to *Horſes*, who extreamly affect them; In brief, theſe *rains* ſpoyl, and utterly deſtroy your *Meloniere*, where you have beſtowed ſo much care, and the pains of five or ſix months are loſt without gratifying you with the leaſt of your hopes; and therefore you ſhould endeavour to have them *early* that you may prevent theſe inconveniencies.

In thoſe *Countreys* where they raiſe great ſtore with little trouble, but plant them in the open ground, as we do *Cabbages*, as ſoon as the *rains* come, they give over eating them, and think them as bad as *poyſon*.

To begin then your *Meloniere*, or Melon-Plot, you ſhall chooſe a Plot.

place in your *Garden* the moſt ſecuted from pernicious winds, which you ſhall cloſe in with a *Reed-hedg* handſomely bound in Pannels, which you ſhall ſet up with ſufficient ſtakes, or poſts fixed in the ground, and ſuſtained, leſt the winds overturn them: To this Encloſure you muſt make a door, which you ſhall keep under lock and key, that none moleſt your *Plantation*; and particularly to keep out women-kind at certain times, for reaſons you may imagine.

Figure. The *Figure* at the *Frontiſpiece* of this Treatiſe, will eaſily inſtruct you in what manner you ſhould incloſe your *Melon* ground.

In this *Park* (which may be of what extent you think good,) you ſhall make *beds* of *Horſe-dung*, ſuch as you have provided the *winter* before, and heaped up together in ſome place near your *Meloniere*, as faſt as it is thrown forth of the ſtable.

About

About *mid-February* you ſhall begin to prepare a *bed* for the *ſeeds*, taking *dung* hot from the ſtable, and of that of your foreſaid heap, mingling them together, that the heat of the freſh, may communicate it ſelf to the other. Season.

Make your *bed* the whole length of your *Melon* ground, four foot large, leaving a path about it of three foot wide, that you may have place to put hot *dung* when you perceive the *bed* to languiſh, and that it begins to cool overmuch. Beds.

This *bed*, handſomly made, and trodden with the feet to excite the heat, you muſt cover the top of it with (near four inches thick) excellent mould, or rather with that rich ſtuff, which comes from a laſt years *bed*, mingled with a little of the pureſt mould you can procure: This *compoſition* you muſt ſpread, keeping a board to the ſide and *margent* of the *bed*, and clapping

The earth down with your hand against the board, to render it the more firm and even.

Your *Bed* thus prepared of about a yard high, you ſhall ſuffer to repoſe till it has paſſed its greateſt heats, which may continue two or three days, more, or leſs, according to the *temper* of the ſeaſon.

The extreamity of the heat paſt (which you ſhall diſcover by the ſinking of the *bed*, and by examining it with your finger) you will eaſily judge if it be well qualified for your *ſeed*: For if you cannot ſuffer your finger in it, it is yet too hot, and it ought to be but *tepid*, but not quite cold; in which caſe you muſt heat it again, by applying new-made *dung* immediately to the ſides of your *bed* in the paſſage about it, as I before have deſcribed.

The *bed* in perfect temper, and your *ſeeds* ſteeped in good Wine-Vinegar or Cow-milk, eight and fourty

fourty hours, every ſpecies apart by themſelves; You ſhall *ſow* them at one end of your *bed*, reſerving the reſt of the other *ſeeds*, whereof I ſhall ſpeak hereafter.

Draw then upon your *Terras*, narrow *furrows*, with the point of your finger quite croſs your *bed*; But let the lines be ſix inches aſunder, and as even as you can, which you may facilitate with the help of a Rule. Sowing.

Upon every of theſe lines make three holes in the earth or *Terras*, joyning your fingers together in faſhion of a *Hens-rump*, and in each of theſe holes, put three, or four *Melon-ſeeds*, all of a ſort.

Upon the Intervalls 'twixt the lines, which I adviſed you to leave, you may ſow *Lettice-ſeeds* for early ſallets, in other *Chervil*; and you may fringe the whole *bed* about with *Purſlaine*; for theſe herbs will be very forward, and are to be ta-

ken up very young, leſt they ſuffocate your *Melon-plants*, but this will ſpare you a *weeding*, and will be a kind of *dreſſing* to them alſo.

Covering. Be careful to cover your *Bed* every night, and when the weather is bad, with *hurdles* made of *ſtraw*, or cloſe *matts*, which are to be ſupported with *ribs*, and *arches* of *poles* or ſmall *rafters* layd croſs into *forks* fixed in the ground, at the ſides of the *Bed*.

You ſhall not approach theſe *Coverings* nearer then four inches to your *Bed*; if it happen to *freez* or *ſnow*, you ſhall then fill the whole *vacuum* with freſh, and newly drawn *dung*, till the weather be more kind.

But if your *ſeeds* burn, by reaſon of the too great heat of your *Bed*, (which you ſhall ſoon perceive, for they ought not to be long in the ground) you ſhall *ſow* them all over again, and heat the *Bed* a new by

by the sides, with hot *dung*, as you have been taught.

The perfect *season* to sow *Melon-seeds*, is in the full of *February*. Season.

When your *plants* begin to peep, you shall cover them with pretty large *Drinking-Glasses*, leaving a little passage for the *Air* 'twixt the *Glass* and the *Earth*, lest otherwise they suffocate and *tarnish*.

Thus you shall let them grow to the fourth, or sixth *leaf*, before you remove them.

They are *Transplanted* after four several fashions. First upon the *Beds*, which you must prepare at the side of this *Genial Bed*, and all together: Make *holes* in the middle of these *beds* four foot asunder, and in each of these *holes* put in half a bushel of excellent rich mould, without making your whole *bed* of it, and in *this*, you shal *Transplant* your *Melons*, taking them dextrously from the *Nursing-bed* with a good *clod* of earth about Transplanting

the

the *roots*. In the Evening about *Sun-set* will be the moſt convenient time for this purpoſe, and if it may, let it be after a fair day, for it will much improve your *plants*.

This done, ſhelter the *beds* from the *Sun* for three or four days following, but you muſt water them from the firſt day of the planting, that they may take hold, and ſpring the ſooner.

Then you ſhall cover them with wider glaſs-bells till the *fruit* be big, and indeed, as long as the *plant* may be contained under it, leaving it a little air 'twixt the bell and the *bed*, for fear of choaking the *plant*, unleſs the bell have a hole at the top, which you may ſtop at night.

From ten in the Morning, till four in the Afternoon, you may take off the bells, to acquaint them with the air, and fortifie your *Melons* againſt unſeaſonable weather, but you

you must cover them again in the Evening.

There sometimes happen such storms of *Hail*, as crak all the bells; and to prevent this, some are provided with covers made of straw of the same shape, to clap over the glasses at night. Storms.

Others make bells of *Earth*, but I do no way approve of this invention, for it is not possible that the *Sun* should sufficiently penetrate this *Earth*, as it doth the Glass: They may pretend them for the night only, and to prevent *Hail*, and that indeed with better reason. Bells.

If you perceive your plant to languish, and not improve, water it within half a foot of its root, with water wherein *Pidgeons* dung has been steeped.

Your *Melons* now reasonable strong, choose out the prime *shoots* (which will be in number equal to your *seeds*) the rest you must Pruning.

geld

geld and prune off, and when you perceive three or four *Melons* knotted upon one shoot, you shall *stop* that *vine*, pinching a knot above that of the *fruit*, then extend all the other *shoots* of your *plants*, spreading them upon every part of your *Bed*, that they may nourish the *fruit* with more ease, which when it is grown as big as your *fist*, you shall forbear to water any longer, unless it be in some excessive dry season, when you perceive the leaves burn, and that the *plant* it self *scorches*; in such case, you may refresh every languishing *foot* with a little water.

You must place a *Tyle* under every *Melon*, the better to fashion them, and advance their *maturity* by the reflection of the *Sun* from it; and this is a thing which cannot be so well upon a *dung-bed*, (in which some *Transplant* and force them) besides, they will be much *Dryer*, and

and leſs participate of the loathſome quality of the *dung*.

You ſhall never ſuffer any ſmall new *ſhoot* or *ſtring* to draw away the *Sap* from your leading plant, but *nip* it off immediately, unleſs it be that your *fruit* lies naked, and too much expoſed, and that it ſtand in need of any leaves to *accelerate* its growth, & preſerve it in temper.

Tranſplanting.

The ſecond *Method* of *Tranſplanting Melons*, is to make, near the end of *Summer*, trenches of about two foot deep, and four foot large, (as they do in *Anjou*) leaving a ſquare of three foot between each of them, to caſt the *mould* upon, which you muſt form into a *ridge* ſomewhat round, in form of an *Aſſes-back*, (by which name the *French* call them.) Then you ſhall fill the trench with good *dung*, and very rotten *earth*, *ſcourings* of *ditches*, which has lain two or three years *mellowing* in the rains and froſts.

Then

Season. Then in *March*, when the winter has sufficiently ripened the foresaid *earth*, you shall stir and mingle that which lyes in the *ridge*, with the *Ditch-scouring*, adding to it new dung well consumed, and so fill up your *Trenches* with this mixture, and let it be kept well weeded till the season that you *Transplant* your *Melons* on it, as I have before instructed you.

Transplanting. There is yet a third fashion a great deal more easie than this, and which I have found as successful, as any of the former two, and which hath afforded me store of excellent and high-tasted *Melons* every year, (but attribute the principal cause of it, to the goodness of my *Soil*, which is *Sandy*, but richly improv'd by a long *Cultivation*.) There is no more difficulty in the business, than to give the ground three or four dressings before, and after Winter, and at the time of *Transplanting* to make

make pits in the middle of the *beds*, which you muſt fill with a buſhel of the mould, and half *dung*, of an old *hot-bed*, and in this to ſet your *plants* after the manner I have taught you.

There are a world of curioſities, in *Tranſplanting* of *Melons*, ſome place them in Veſſels of earth, pierced full of holes, and filled with excellent mould, and ſo change their *beds* when they are over-chilled, others in baskets of the ſame ſhape, and ſome again are ſo nice about them, as would weary the moſt laborious *Gardiner*.

Watering

If during the exceſſive heats you perceive that your *Melons* ſuffer for want of refreſhment, and *ſcald* (as they term it) it will be good to afford a watring to every *root*, but this only in caſe of extream neceſſity, and rarely.

Gathering

To know when your *Melon* is fit to be gather'd, you ſhall perceive him to be ripe when the *ſtalk* ſeems

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as

as if it would part from the *fruit*, when they begin to *gild*, and grow Yellow underneath, when the ſmall *ſhoot* (which is at the ſame knot) *withers*, and when approaching to the *fruit*, you be ſaluted with an agreeable *odour*. But ſuch as are accuſtom'd, and frequent the *Melonieres*, judge it by the eye, obſerving only the change of their *colour*, and the intercoſtal yellowneſs, which is a ſufficient *Index* of their maturity.

Thoſe *Melons* which are full of *Embroidery* and *Characters*, are commonly twelve, or fifteen days a faſhioning, e're they be perfectly ripe. The *Morins* grow Yellow ſome days before they be fit to gather.

For their *gathering*, let it be according as they *turn*; If to be conveyed far off, you ſhall gather him inſtantly upon his firſt change of *colour*, for they will finiſh their ripening by the *way*. But if to be *ſpent* immediately, gather them

through oipe, putting them into a bucket of water drawn newly out of the Well, and let them refreſh themſelves there, as you would treat bottles of wine, ſince coming immediatly from the *Melonieres*, they are *Sun-heated*, and nothing ſo quick and agreeable to be eaten.

Others, which you muſt gather as faſt as they *ripen*, may be laid upon a board in ſome cool place, and ſpent according to their maturity.

You ſhall remember to leave the *joynt* which holds to the *ſtalk* of every *Melon*, with two or three *leaves* for ornaments, and be careful, not to break off the *ſtalk*, leſt the *Melon* languiſh, (as a cask of wine *unbunged*) and loſe the richneſs of its *guſto*.

You muſt not think it much to viſit your *Meloniere* at the leaſt four times a day, when your *Melons* begin to *ripen*, leſt they paſs their *prime*,

Viſiting and Care.

prime, and looſe of their *tempting*, becoming *lank* and fleſhy.

Choice. To chooſe a perfect good *Melon*, it muſt neither be too *green*, nor *over-ripe*; let him be well nouriſhed, and have a thick and ſhort *ſtalk*, that he proceed of a *Vigorous plant*, not forced with too great heat, weighty in the *hand*, firm to the touch, *dry*, and of a *Vermilion hue* within. Laſtly, that it have the *flavor* of that pitchy mixture, wherewith Seamen dreſs their cordage.

Seeds. Remember to reſerve the *ſeeds* of all ſuch *Melons* as you found to be excellent and the moſt early, (as before I advertis'd you) preſerve them carefully, taking thoſe which lodged at the ſunny ſide, they are better at two or three years old than at one.

Cucumbers. Cucumbers are ſown and raiſed upon the ſame *bed*, and at the ſame time with *Melons*; having before *imbibed* the *ſeeds* in either *Cow*, or *breaſt milk*.

milk. There are of *white* and *green*, which they call *Parroquets:* You ſhall forbear to gather ſome of your faireſt, whiteſt, longeſt, and earlieſt *fruit*, but leave them for *ſeed*, letting them ripen upon their own *ſtalks* as long as the *plant* continues, which will be till the firſt *froſts*: As for the *Parroquets*, they may all be *ſpent*, ſince the *ſeeds* of the white *Cucumbers* do ſufficiently degenerate into them.

They are *tranſplanted* alſo as *Melons* are, both in *beds*, and in open ground, but they muſt be exceedingly watered, to make them produce abundantly; The *vines* and ſuperfluous ſhoots muſt be *guelded*; the falſe *flowers* which will never *knot* into *fruit*, are to be nipped off.

The firſt colds bring the Mildew upon them, which is when the leaves become white and mealy, a ſign that they are near their deſtruction.

Gather them according to your

ſpending, for they will grow bigger every day, but withall, *harder*, and the *ſeeds* more compacted renders the *fruit* leſs agreeable to the taſt: They are then in *perfection* a little before they begin to grow yellow.

Pumpeons *Pumpeons* are raiſed alſo upon the *hot-bed*, and are removed like the former, but for the moſt part upon plain ground: being placed in ſome ſpacious part of your *Garden*, becauſe their *ſhoots* and *tendrels* ſtraggle a great way before they *knot* in *fruit*.

Tranſplanting. When you *tranſplant* them, make their pits wide enough aſunder, twelve foot or thereabout, and lay two buſhels of rich *ſoyl* to every *plant*; becauſe of the ſtrength of the *plant*, water them abundantly.

Gathering The time of *gathering* them is in their perfect maturity, which is about *Auguſt*, nor do they ſpoil at all by lying upon the earth, but become daily *riper* by it.

When

When the firſt *cold* begins to come, *gather* them in a Morning, and heap them one upon another, that they may dry in the *Sun*, and afterwards carry them into ſome temperate Room upon boards, where let them lye without touching one another: above all, preſerve them from the *froſt*, for that will immediately periſh them.

If you have plenty, and abound, you may put it into your ordinary Houſe-hold bread, or that of your own table. But firſt you muſt *boyl* it after the ſame manner as you prepare it to *Fry*, only a little more tender, then drain the water from it, and wet your *flower* with this *maſh*, and ſo make your bread. It will be of better colour, and better reliſh being a little *Dow*, and is very wholeſome for thoſe who ſtand in need of refreſhment.

There is a ſmall kind of *Pumpeon* which knots into *fruit* near the foot

without trailing, and beats abundantly: they must be *guelded*, leaving none but the fairest.

Potirons. * a kind of round Pumpeon, or Citrovil.

* *Potirons*, white and coloured, *Priests-caps*, *Spanish trumpets*, *Gourds*, and the like, are to be ordered as you do *Pumpeons*, with this only difference, that some of them would be *staked*, and not suffered to *ramp* upon the ground.

Seeds.

The *seeds* of these, as also of *Pumpeons*, are to be saved, as you spend their *fruit*, but it must be carefully cleansed and dried in the air, and secured from mice, which devour these *seeds*, as well as those of *Melons* and *Cucumbers*.

SECT.

SECTION II.

Of Artichocks, Chardons, and Aſparagus.

THe *Artichock* is one of the moſt excellent *Fruits* of the *Kitchen Garden*, and recommended not only for its goodneſs, and the diverſe manner of *cooking* it? but alſo for that the *fruit* continues in ſeaſon a long time. Artichoks

Of theſe there are two ſorts, the *Violet*, and the *Green*. The *Slips* which grow by the ſides of the old *Stubs*, ſerve for *Plants*, which you muſt ſet in very good ground, deep dunged, and dreſſed with two, or three manures.

When the *Froſts* are entirely paſt, in *April* you ſhall plant the *ſlips*, having ſeparated them from the *Stem* with as much *root* as you Planting.

can, that they may take the more easily; and if they be strong enough, they will bear *Heads* the *Autumn* following.

You shall plant them four or five foot distant one from another, according to the goodness of the *Soyl*; for if it be light and sandy, you may plant them closer; if it be a strong ground, at a greater distance to give scope to the *leaves*, which, with the *fruit*, will come fairer, and bring forth more double ones.

They shall need no other *Culture* before *winter*, than to be dress'd and weeded sometimes.

You shall cover them in *winter*, to preserve them from the *Frost*; and to do this, they order them after divers manners; some cutting all the *Plants* within a foot of the ground, and gathering up the rest of the *leaves*, (as they do to *blanch Succory*) think it sufficient to make it up in form of a Mole-hill, leaving

out

out at the top, the extreams of the *leaves*, about two fingers deep, to keep the *plant* from ſuffocating; and then covering them with long dung, preſerve them thus from the *froſts*, and hinder the *rain* from rotting them.

Others make *trenches* 'twixt two *ranges*, and caſt the earth in long banks upon the *plants*, covering them within two fingers of the tops, as I ſhewed you above: And there be ſome which only put long dung about the *plants*, and ſo they paſs the *winter* very well: All theſe ſeveral faſhions are good, and every man abounds with his particular reaſon:

Only, be not over early in earthing them, leſt they grow rotten, but be ſure that the great *froſts* do not prevent and ſurpriſe you, if you have many to govern. If you deſire to have *fruit* in *Autumn*, you need only cut the *Stem* of ſuch as have born *fruit* in the *Spring*, to hinder them

Earthing.

them from a ſecond *ſhoot*. And in *Autumn* theſe luſty *Stocks* will not fail of bearing very fair *heads*, provided that you dreſs and dig about them well, and water them in their neceſſity, taking away the *Slips* which grow to their ſides, and which draw all the ſubſtance from the *plants*.

The *winter* ſpent, you ſhall uncover your *Artichokes*, by little and little, not at once, leaſt the cold air ſpoyl them, being yet tender, and but newly out of their warm *beds*; and therefore let it be done at three times, with a four days *interval* each time; at the laſt whereof, you ſhall dreſs, dig about, and trim them very well, diſcharging them from moſt of their ſmall *ſlips*, not leaving above three of the ſtrongeſt for each *foot* for bearers.

Chard. To procure the *Chard* of the *Artichoks* (which is that which grows from the *roots* of old *plants*) you ſhall

ſhall make uſe of the old *ſtemmes*, which you do not account of. For it will be fit to renew your whole *plantation* of *Artichokes* every fifth-year, becauſe the *Plant* impoveriſhes the earth, and produces but ſmall *fruit*.

The firſt *fruits* gathered, you ſhall pare the *plant* within half a foot of the ground, and cut off the *Stemm* as low as you can poſſible; and thus you will have luſty *ſlips*, which grown about a yard high, you ſhall blind up with a *wreath* of long *ſtraw*, but not too cloſe, and then *inviron* them with *dung* to *blanch* them. Slips.

Thus you may leave them till the great froſts, before you gather them, and then reſerve them for your uſe in ſome *Celler*, or other place leſs cold.

But it is beſt to gather them from time to time as you ſpend them, beginning with the largeſt, and ſparing Gathering

the

the reſt, which will ſoon be ready, having now all the nouriſhment of the *plant.*

Spaniſh Chardon. The *Spaniſh Chardons* are not ſo delicate to govern, as thoſe of the *Artichock*, nor produce they *chards* ſo ſweet and tender: they are to be tyed up after the ſame manner to make them white.

They ſpring of *ſeeds*, and are *tranſplanted* in *ſlips.* The flowers of theſe *chardons*, which are little *violet colour'd beards*, being dryed in the *Air*, will ſerve to *turn milk* withal, and make it *curdle* like *rennett*: The *Spaniard* and *Languedociens* uſe it for that purpoſe.

Aſparagus *Aſparagus* are to be raiſed of *ſeeds* in a *bed* apart, the ground prepared before with divers *diggings*, and well *dunged*: at the end of two years you may take up the roots and *tranſplant* them.

To lodg them well, you muſt make *trenches* four foot large, and two

two in depth (leaving an interval of four foot wide 'twixt the *trenches* to caſt the mould on which you take out of them) and make them very level at bottom; the earth caſt in round banks on both ſides, beſtow a good dreſſing upon the bottomes of your *trenches*, mixing the mould with fine rich *dung*, which you muſt lay very even in all places. This done, plant your *Aſparagus* by *line* at three foot diſtance, placeing two *roots* together: You may range the firſt at the very edg of the *trench*, for that when you dig up the Alleys you may in time reduce them to a foot and half wide, caſting the earth upon the quarters, and then cutting above a foot large on either ſide of your *Aſparagus*, where the earth was heaped up, your plants will ſhoot innumerable *roots* at the ſides of the Alleys.

You ſhall *plant* a third *range* in the midſt, between the two which we

we have named. It will be expedient to place them in Groſs ſquares, that the *roots* being at a convenient diſtance, may extend themſelves through all the *bed*.

Some curious perſons put *ramshorns* at the bottom of the *trench*, and hold for certain, that they have kind of Sympathy with *Aſparagus*, which makes them proſper the better, but I refer it to the experienced.

Dreſſing. They will need dreſſing but three times a year. The firſt, when the *Aſparagus* have done growing: The ſecond, at the beginning of *winter*; and the laſt, a little before they begin to *peep*: at every one of theſe dreſſings, you ſhall ſomthing fill, and advance your *beds* about four fingers high, with the earth of your *Alleys*, and over all this, ſpread about two fingers thick of old *dung*.

Three years you muſt forbear to *cut*, that the *plant* may be ſtrong, not ſtubbed, for otherwiſe they will

will prove but ſmall. And if you ſpare them yet four, or five years longer, you will have them come as big as *Leeks* after which time, you may *cut* unceſſantly, leaving the leaſt to bear *ſeed*, and that the *plant* may fortifie.

Duriug theſe four years, obſerving to give them the ſeveral dreſſings, as I have declared, your *bed* will fill, and your paths diſcharged of their *mould*, you may dig them up, and lay ſome rich *dung* underneath.

You know that the *plants* of *Aſparagus* ſpring up and grow perpetually, and therefore when the *mould* of your *Alleys* is all ſpent upon the *bed*, you muſt of neceſſity bring earth to ſupply them, laying it upon the *bed* in ſhape like the lid of a *Trunk*, otherwiſe they will remain naked and periſh.

When you *cut* your *Aſparagus*, remove a little of the earth from about Cutting.

bout them, leſt you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend thoſe that [illegible] for ſo much will your detriment be, and it will *ſtump* your plant.

Such as you perceive to produce only ſmall ones, you ſhall ſpare, that they may grow bigger, permitting thoſe which ſpring up about the end of the *ſeaſon* in every *bed*, to run to *ſeed*, and this will exceedingly repair the hurt which you may have done to your plants in reaping their *fruit*.

SECT. III.

Of Cabbages, and Lettuce of all ſorts.

Cabbage. THere are ſo many ſeveral ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your *Garden*,

Garden, for they would emply too great a part of your ground, and therefore it will be beſt to make choice of ſuch as are moſt agreeable to your taſte, and that are the moſt *delicate*, and eaſieſt to boyle, ſince the *ground* which produces them, & the *water* which boyles them, renders them either more or leſs excellent.

We have *ſeed* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Caule flower*, thoſe of *Rome*, *Verona*, and *Milan*, the *Beſſe* the *long Cabbage* of *Genoa*, the *curled*, and others. Seed.

In *France* we have the ordinary *headed-Cabbage* of ſeveral ſorts, and ſome that do not *head* at all, and therefore I think it neceſſary to treat here particularly of them all, as briefly as I can.

I will begin with *Caleflowers* as the moſt precious: they bring the *ſeed* to us out of *Italy*, and the *Italians* receive it from *Candia* and Caule-flowers.

bout them, leſt you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend thoſe that [illegible] for ſo much will your detriment be, and it will *ſtump* your plant.

Such as you perceive to produce only ſmall ones, you ſhall ſpare, that they may grow bigger, permitting thoſe which ſpring up about the end of the *ſeaſon* in every *bed*, to run to *ſeed*, and this will exceedingly repair the hurt which you may have done to your plants in reaping their *fruit*.

SECT. III.

Of Cabbages, and Lettuce of all ſorts.

Cabbage. THere are ſo many ſeveral ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your *Garden*,

Garden, for they would emply too great a part of your ground, and therefore it will be beſt to make choice of ſuch as are moſt agreeable to [illegible]*ſte*, and that are the moſt *delicate*, and eaſieſt to boyle, ſince the *ground* which produces them, & the *water* which boyles them, renders them either more or leſs excellent.

We have *ſeed* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Caule flower*, thoſe of *Rome*, *Verona*, and *Milan*, the *Boſſe* the *long Cabbage* of *Genoa*, the *curled*, and others. Seed.

In *France* we have the ordinary *headed-Cabbage* of ſeveral ſorts, and ſome that dō not *head* at all, and therefore I think it neceſſary to treat here particularly of them all, as briefly as I can.

I will begin with *Caleflowers* as the moſt precious: they bring the *ſeed* to us out of *Italy*, and the *Italians* receive it from *Candia* and Caule-flowers.

other *Levantine* parts, not but that we gather as good in *Italy*, and *France* alſo; but it does not produce ſo large a *head*, and is ſubject to *degenerate* into the *boſſe cabbages*, and *Navets*, and therefore it were better to furniſh ones ſelf out of the *Levant*, either to ſome *friend*, or other *correſpondent* at *Rome*: The *Linnen-Drapers*, and *Millaners* of *Paris*, can give you the beſt directions in this affair, which *traffick* in thoſe places for *Linen*, *Lace*, and *Gloves*.

Seed.

To diſcover the goodneſs of the *ſeed* (which is the neweſt) it ought to be of a lively *colour*, full of *oyle*, exactly round, neither *ſhrivled*, *ſmall* or *dried*, which are all *indications* of its *age*, but of a *Brown hue*, not of a *bright red*, which ſhews that it never ripened kindly upon the ſtalk.

Sowing.

Being thus provided with good *ſeed*, ſow it as they do in *Italy* or *France*. The *Italians* ſow it in *caſes*, & ſhallow *tubs* in the full *moon* of *Auguſt*;

guſt; It comes ſpeedily up, and will be very ſtrong before *Winter*: when the *Froſts* come, *remove* them into your *Cellar*, or *Garden-houſe*, till the *Spring*, and that the *Froſts* are gone, and then *tranſplant* them into good mould; thus you ſhall have *white*, very fair *heads*, and well conditioned, before the great heats of *Summer* ſurprize them.

The *Italians* ſtay not ſo long, as till their *heads* have attained their utmoſt growth, but pull them *up* before, and lay them in the *Celler*, *interring* all their *roots* and *ſtalks* to the very *head*; ranging them ſide by ſide, and ſhelving, where they finiſh their *heads*, and will keep a long time; whereas if they left them abroad in the ground, the heats would cauſe them to run to *ſeed*.

The *French* are ſatisfied to have them by the end of *Autumn*, keeping them to eat in the *Winter*: not but that, (being early raiſed) they

have ſome which *head* about *July*; but the reſt grow hard, and tough by reaſon of the extream heat, and improve nothing for want of a moiſture, producing but ſmall and trifling *Heads*, and moſt commonly none at all. And therefore I counſel you to ſow but a few upon your firſt *Bed* in the *Meloniere*, thinly, ſowing them in *lines* four fingers aſunder, and covering them with the mould; two or three ridges ſhall abundantly ſuffice your ſtore.

Towards the end of *April*, when your *Melons* are off from their Beds and *tranſplanted*, you may renew your ſowing of *Cauleflowers*, (as you were taught before) theſe will *head* in *Autumn*, and muſt be preſerved from the *Froſts* to be ſpent during the *Winter*.

Removing

You muſt ſtay before you remove them, till the leaves are as large as the *Palme* of your hand, that they may

may be ſtrong. Pare away the *tops* of them, and earth them up to the very *necks*, *that is*, ſo deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you ſhall interr them to the laſt, and upmoſt *knot*; Moreover, you muſt hallow little *Baſins*, of about half a foot *Diameter*, and four fingers deep, at the foot of each *ſtalk*, that the moyſture may paſs directly to the *Root* when you water them, it being unprofitably employed elſewhere.

Tranſplanting.

The juſt *diſtance* in *tranſplanting*, is three foot aſunder; two ranges are ſufficient for each *Bed*: But be careful to keep them weeded: and dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them.

If you make *Pits* in the places where you remove them, & beſtow

ſome good boil (as I deſcribed in *Melons* and *Cucumbers*) they will the better anſwer your expectations, for they will produce much fairer heads.

Cabbage

All ſorts of *Cabbages* whatever they be, muſt be carefully watred at firſt, for a few dayes after their planting, that they may take the better *root*, which you ſhall then perceive, when their leaves begin to *erect*, and flag no longer upon the ground.

Watering

Sowing

All kinds of *Cabbages* are to be *ſown* upon the *Melon-bed*, whilſt the heat remains, that they may cheq, and ſpring the ſooner, ſowe them therefore very *thin*, in *travers* lines croſs your *Melon-bed*.

In *April*, you ſhall ſowe freſh upon the ſame bed, and place where your *Melons*, and *Cucumbers* ſtood.

Birds

Now foraſmuch as the *Birds* are extreamly greedy to devour their *ſeeds* as ſoon as they peep, becauſe they

they bear the *husk* of it upon the tops of their leaves; I will teach you how you may preſerve them. Some ſpread a *Net* over the *Beds*, ſuſtaining it half a foot above the ſurface: others ſtick little *Mills* made of *Cards*, (ſuch as Children in play run againſt the wind with) and ſome make them with thin *Chips* of *Firre*, (ſuch as the *Comfit-makers* boxes are made withal) tying to a tree or *Pole* ſome *Feathers*, or thing that continually trembles; this will extreamly affright the *Birds* in the day time, and the *Mice* in the night; for the leaſt breath of *winde* will ſet them a whirling, and prevent the miſchief.

There breeds beſides in theſe beds a winged *Inſect*, and *Palmer-worms*, which gnaw your ſeeds, and ſprouts: To deſtroy theſe *Enemies*, you ſhould place ſome ſmall *veſſels*, ar beer-glaſſes, and the like, ſink- VVorms

ing them about three fingers deeper than the ſurface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in theſe they will fall, and drown themſelves as they make their *ſubterraneam* paſſages.

Large ſided Cabbages.

The *large-ſided Cabbages*, ſhall not be ſowne till *May*, becauſe they are ſo tender; and if they be ſtrong enough to be removed by the beginning of *July*, they will head in Autumn: To my *Guſto* there is no ſort of *Cabbage* comparable to them, for they are ſpeedily *boyled*, and are ſo delicate, that the very groſſeſt part of them melts in ones mouth: If you eat broth made of them, Faſting, with but a little *bread* in it, they will gently *looſen* the belly, and beſides, whatever quantity of them you eat, they will never offend you; Briefly, 'tis a ſort of

of *Cabbage*, that I can never ſufficiently commend, that I may encourage you to furniſh your *Garden* with them, rather than with many of the reſt.

Of the *White-headed Cabbage*, thoſe which come out of *Flanders* are the faireſt, and of theſe, one of the *heads* produced in a rich mould, hath weighed above *fourty pounds*. White Cabbage.

Thoſe of *Aubervillieres* are very free, and a delicate meat.

There is another ſort of *Cabbage* ſtreakt with *red veines*, the ſtalk whereof is of a *purple colour* when you plant it, and they ſeem to me the moſt natural of all the reſt; for they *pome*, cloſe to the ground, and ſhoot but few leaves before they are headed, growing ſo extreamly cloſe, that they are almoſt flat at top.

The

Red Cabbage

The *red Cabbage* ſhould likewiſe have a little place in your *Garden*, for its uſe in certain diſeaſes.

There is yet another ſort of *Cabbage*, that caſt a ſtrong *muskie Perfume*, but bear ſmall *heads*, yet are to be prized for their excellent odour.

perfumed Cabbage.

The pale *tender Cabbages* are not to be ſown till *Auguſt*, that they may be removed a little before the *Winter*, where they may grow, and furniſh you all the winter long, and eſpecially during the greater *Froſts*, which do but often, mellow, and render them excellent meat.

* A long excellent Cabbage.

They plant alſo all thoſe *Italian* kindes; of which the * *Pancaliers* are moſt in eſteem, by reaſon of their perfum'd reliſh.

planting

To plant all thoſe ſorts of *Cabbages*, the ground deeply trenched, and well dunged *beneath*; you ſhall tread it out into beds of four foot large, and within a foot of the margent, you

you ſhall make a ſmall *trench*, four fingers in depth, and of half a foot large, *angular* at the bottome, like a *Plough-Furrow* newly turned up: In this *Trench* (towards the Evening of a fair day) you ſhall make holes with a *Setting ſtick*, and ſo plant your *Cabbages*, ſinking them to the neck of the very tendereſt leaves; having before pared off their *Tops*, Place them at a convenient diſtance according to their bigneſs and ſpreading; then give them diligent *Waterings*, which you ſhall pour into theſe furrows only; ſince it would be but ſuperfluous, to water the whole bed.

A man may *tranſplant* them confuſedly in whole quarters, eſpecially, the paler ſort, for the froſts; but it is neither ſo commodious as in *beds*, for the eaſe of watering them, nor for the diſtinction of their *ſpecies*: Be careful to take away all

all the dead leaves of your *Cabbages*, as well that they may look handſomely, as to avoid the ill *ſcents* which proceed from their corruption, which breeds, and invites the *Vermine*, *Snails*, *Frogs*, and *Toads*, and the like which greatly endammage the *Plants*.

Seed. When their *heads*, and *pomes* are formed, if you perceive any of them ready to run to *ſeede*, draw the plant half out of the ground, or tread down the *Stem*, till the *Cabbage* inclines to one ſide; this will much impede its *ſeeding*, and you may marke thoſe *Cabbages* to be firſt ſpent.

For the *ſeeds*, reſerve of your beſt *Cabbages*, *tranſplanting* them in ſome warm place, free from the *Winter* winds, during the greater froſts, and covering them with *Earthen Pots*, and warm ſoyl over the pots: But when the weather is *mild*, you may ſometimes ſhew them the

the air, and *reinvigorate* them with the *ſun*, being careful to cover them again in the evening, leaſt the froſt ſurpriſe them.

Others you ſhall perceive in the *houſe*, hanging them up by their *rootes* about a *fortnight*, that ſo all the *water* that lurks amongſt the leaves, may drop out, which would otherwiſe rot them. That ſeaſon paſt, bury them in ground half way the *ſtalk*, ranging them ſo neer, as they may touch each other.

For thoſe which arrive to no *head*, you need only remove them, or leave them in the places where they ſtand, they will endure the *Winter* well enough, and run to *ſeed* betimes.

When the *ſeed* is ripe (which you will know by the drineſs of the *ſwads*, which will then open of themſelves) you ſhall gently pull up the *Plant*, drawing it by the *ſtalks*, and lay them aſlope at the foot

foot of your *Hedges* or *Walls* to dry, and perfect their maturity: but it will not be amiss to fasten them with some small twig of an *Ozyer*, for fear the *Winde* fling them down, and disperse a great deal of the *Seeds*.

Season of sowing. In *August* you shall sowe *Cabbages* to *head*, upon some bed by it self, there to passe the *Winter*, as in a *Nursery*, till the *Spring*, when you must plant them forth in the manner I have already taught: and by this means you will have *headed Cabbages* betimes, especially, provided that you be carefull in well ordering them.

Insects. There are several little *Animals* which gnaw, and indammage *Cabbages*, as well whilst they are yet young and tender, as when they be arrived to bigger growth; as a certain *green hopping Flie*, *Snails*, *Ants*, the great *Flea*, &c. The best expedient I find to destroy these *Insects*, is,

is, the frequent watering, which chaſes them away, or kills them: For during the great heats, you ſhall ſee your *Cabbages* dwindle, and pine away, every day importun'd by theſe Animals.

At the *full* of the *Moon* every Month, if the weather be fair, it is good to ſow your *Cabbages*, that you may prevent the diſorders, which theſe *Devourers* bring upon them: and you may do it without expence, by ſowing them upon the borders under your *Fruit-Trees*, which you muſt frequently dig, and beſides the waterings which you muſt beſtow upon your young *Plants*, will wonderfully improve your *Trees*.

There is a curious ſort of *Cabbages*, which bear many *heads* upon the ſame *ſtalk*, but they are not ſo delicate as the other.

When you have cut off the *heads* of your *Cabbages*, if you will not extirpate the *Trunk*, they will produce

ſmall

small *sets*, which the *Italians* call *Broccoly*, the French *des Broques*, and are ordinarily eaten in *Lent in Pease-Pottage*, and * *Intermesses* at the best Tables.

* small dishes of several things, which stand twixt the greater, to garnish the table.

There are almost as many sorts of *Lettuce* as there be of *Cabbages*, and therefore I have ranged them together in the same *Chapter*.

Lettuce.

For such as *harden*, and grow into *heads*, we have the *Cabbage-Lettuce*, and a sort that bears divers *heads* upon the same *stalk*.

The *Cockle-Lettuce*, the *Genoa*, *Roman*, and the *curled Lettuce*, which *pome* like *Succory*.

Others, that grow not so *close*, as a sort of *curled Lettuce*, and several other *species*: Others which must be *bound* to render them *white*, such as the *Oak-leafed*, the *Royal*, and *Roman*.

Sowing.

Lettuce may be sown all the year long, *Winter* excepted, for from the time that you begin to sow them upon

upon your first Bed (as I have described it in the Article of Melons) to the very end of *October*, you may raise them.

Transplanting.

To make them *pome*, and head like a Cabbage; you shall need only to transplant them, half a foot, or little more, distant, and this you may do upon the borders, under your hedges, Trees, and Palisades, without employing any other quarter of your Garden.

During the excessive heat of the year, it will be difficult to make them head, unless you water them plentifully, because the season prompts them to run to seed.

Those of *Genoa* are to be preferred before all others, by reason of their bigness; and for that they will endure the winter above ground, being transplanted; or you may make use of them in Pottage, and for that they furnish you with heads from the very end of *April*,

For such as do not come to *head* at all, you need only sow them, and as they spring to, thin them (that is *extirpate* the superfluous) that those which remain may have sufficient scope to spread: some *transplant* them, but it is lost labour, the *plant* being so easily raised.

Roman Lettuce

The *Lettuce-Royal* would be removed at a *foot*, or more distance; and when you perceive that the *plants* have covered all the ground, then in some fair day, and when the morning *dew* is vanish't, you

Heading.

shall tie them in two or three several places one above another, which you may do with any long *straw*, or *raw-hemp*, and this at several times, *viz.* not *promiscuously*, as they *stand*, but choosing the fairest *plants* first to give room and air to the more feeble; and by this means they will last you the longer: The first being

ing *blanched*, and ready before the other are fit to bind.

Blanching

If you would *blanch* them with more expedition, you ſhall cover every *plant* with a ſmall earthen Pot, faſhioned like a *Gold-Smiths crucible*, and then lay ſome *hot foyl* upon them; and thus they will quickly become white.

Seed

Letture-ſeed is very eaſily gathered, becauſe the great heats cauſe it to ſpring ſooner up then one would have it, eſpecially the earlieſt ſown. Pull them therefore up as ſoon as you perceive that above half of their *flowers* are paſt, and lay them a ripening againſt your *hedges*, and in ten or twelve days they will be dry enough to rub out their ſeed betwixt your hands; which being cleanſed from the *barks* and *ordure*, preſerve each kind by it ſelf.

SECTION IV.

Of Roots.

Roots. Parsneq. THe Red Beet, or Roman Parsnep, as the greatest, shall have the Preheminence in this Chapter. They should be placed in excellent ground, well soyl'd and trenched, that they may Produce long and fair roots, not forked; for if they do not encounter a bottom to their liking, they spread indeed at head, but have always a hole in the middle, which being very profound, renders them rough and full of Fibers, to the detriment of their colour, which makes them despised. And therefore, if to avoid the expence, you do not trench your Garden, you must of necessity bestow two diggings one upon another, as I shall here teach You, a *Diminutive* only of trenchiug.

You

You muſt dig a Furrow all the length of your Bed, a full foot deep, and two foot large, caſting the earth all at one ſide, then dig another courſe in the ſame trench, as deep as poſſibly you can, without caſting out the mould: afterwards fling in excellent dung, fat and rich, which muſt lye about four fingers thick; and for this the Soyl of Cows and Sheep, newly made after fothering time is paſt, is the beſt, when this is done, dig a ſecond trench, caſting the firſt mould upon this Compoſt, and lay dung upon that likewiſe; then dig the next, and caſt ſoyl upon that, as you did upon the firſt, and ſo continue this till you have trenched the whole Bed. Your laſt Furrow will be but a ſingle depth, for which you may conſider of theſe expedients, and take that which beſt pleaſes you; and which will coſt you leaſt to fill; or elſe you may

fetch the earth which you took out of the first *trench*, and fill it up even, setting your Level on, or leaving it void, to cast your *weeds* into, where they will consume, and become good soyl, reserving so much earth as will serve to make the *Area* of the bed even at every dressing which you give it.

This manner of good husbandry is what I would have described before in the first *Section* of the former *Treatise*, when I spake of *trenching* the ground, when I promised to shew how you should better, and improve your *Garden* at less charge, and this I esteem sufficient for the raising of all sorts of *Pot-herbs* and *pulse*.

Sowing. The *winter* intirely past, you shall sow your *red Beets* either upon *Beds*, making holes with the *setting stick* fourteen or fifteen inches asunder, & dropping 3. *seeds* into every hole, or confusedly, to be *transplanted*, those

those which are not *transplanted* be subject to grow forked, but those which you thus remove, grow ordinarily longer, and fairer; because you will be sure to choose the likeliest *plants*.

In *removing* the *plants* you shall practise the same rule that I shewed in *Cabbages*, excepting only, that you cut not off the *tops*. Removing.

A little before the *frosts* you shall draw them out of the ground, and lay them in the house, burying their *Roots* in the *Sand* to the neck of the *Plant*: and ranging them one by another somewhat shelving; and thus another Bed of sand, and another of Beets, continuing this order to the last. After this manner they will keep very fresh, spending them as you have occasion, and as they stand, and not drawing any of them out of the middle, or sides for choyce. Housing.

Seed. For the Seed you ſhall reſerve of the beſt and faireſt Roots, which you ſhall bury as you did the reſt, to replant in the Spring, in ſome void place near the borders of your fruit-hedges; becauſe there you may ſtop its growth, which the winds would overthrow, by reaſon of its overlopping; and poize; unleſs it be ſuſtained: or except that you had rather place them in ſome Bed, where you muſt ſupport them with ſtrong ſtakes for the purpoſe.

The Grain ripe, pull up the plants, and tye them to your pole-hedge; that they may dry, and ripen with the more facility; then rub it out gently twixt your hands, and be ſure to dry it well, to preſerve it from becoming muſty.

Carrots. Carrots, and Parſneps are to be governed like Beets, but are much more hardy, and eaſily endure the winter without prejudice; till the Spring; when they run up to ſeed and

and are then not to be eaten: and therefore you ſhall draw your proviſions in the winter, and preſerve them for your ſpending, as you did the Beets.

There are Carrots of three colours, yellow, white and red. The firſt of theſe is the moſt delicate, for the Pot or Inter-meſs: If you would have thoſe that be very tender in *May* (as the *Picards* and thoſe of *Amiens* have them, who put them in their pottage inſtead of herbs) you muſt ſoyl ground, and prepare it by good dreſſing before Summer. In *Auguſt* you ſhall ſow at the decreaſe of the Moon. They will ſpring before winter, and when you cleanſe them from weeds, you muſt thin them where you find they grow confuſedly, ſince you need not tranſplant them as you do your Beets. Seaſon,

For the Seed, chooſe the very prime and longeſt Roots; lay them all winter in the Cellar, and ſet them Seed,

in

in the ground again at the *Spring*, as you do Beets, that they may run to *seed*: and in case you leave any in the ground, they will easily pass the *winter* without rooting, and come to *seed* in their season: but it is best to draw them out, as I said, that you may cull the best for *propagation*; a Rule to be well observed in all sorts of *plants*, if you be ambitious to have the best.

Salsifex. Garden *Salsifex* is of two sorts, the common is of a *Violet* colour the other is yellow: This is the *Salsifex* of *Spain*, which they call *Scorsonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their *leaf* like the small five-rib'd *Plantine* and those of the yellow, are much larger.

It is but very lately that we have had this *Scorsonera* in *France*; and I think my self to be one of the first: 'Tis a *Plant* abundantly more delicious than the common *Salsifex*

and

and has preheminence above all o-ther *Roots*, that it does not lye in the ground as other roots, which become ſtringy, and endure but a year: Leave theſe as long as you pleaſe in the Earth, they will dayly grow bigger, and are fit to eat at all ſeaſons; though it yearly run up to *ſeed*.

Dreſſing.

'Tis good to ſcrape off the brown crufty part of the rinde (from whence they derive their name *Scorſonera*) and to let them ſoak a while in fair water, before you boyl them; becauſe they caſt forth a little Bitterneſs, which they will elſe retain, and that the common *Salſifex* is free of; which being ſimply waſhed, are boyled, and the Skin peeled off afterward.

Seaſon.

There are two ſeaſons of *ſowing*; in the *Spring*, and when the *Flower* is paſt; letting the ſeed fly away: for the more uniformity, they are ſown in *Lines* upon *Beds*; four

ranks

ranks on a bed: when they blow, you muſt Rail about your bed with ſtakes, and poles like, a pole-hedge for fear the wind break their ſtalks, and fling them down, to the great prejudice of your ſeed. But the common Salſifex does flower before the Spaniſh.

To gather the ſeed, you muſt be ſure to viſit your Salſifex, four or five times a day, for it will vaniſh, and fly away like the down, or Goſſemeere of Dandelyon, and therefore you muſt be watchfull, to gather all the beards, and taking them with the tops of your fingers, pluck out the ſeed (as ſoon as ever you perceive their heads to grow downy) which you ſhall put into ſome earthen pot (which muſt ſtand ready, near the bed, that you may not be troubled to carry it in and out ſo often) covering it with a tyle, to keep out the rain, &c.

There

There are three ſorts of Radiſhes. The Horſe-Radiſh, the Black-Radiſh, and the Small ordinary-eating Radiſh. *Radiſhes.*

The Horſe-Radiſh is a groſs kind of food, very common in Limoges amongſt the poorer people, who diverſly accommodate them, by boyling frying, and eating them with Oyl, having firſt cut them in ſlices, and ſoake them in water to take away their rankneſs: You may ſow them all *July* even to three times, that in caſe the firſt crops do not proſper, the other may. They affect a ſandy ground well ſoyled, and turned up two, or three times, and ſo they will come very fair, there are ſome that are as big as a two penny loaf: You muſt draw them out of the ground before the froſt, and conſerve them in a warm place, as you do your Turnep, For their ſeed you need only leave the faireſt in the ground, which will paſs the winter well enough *Horſe-Radiſhes.*

and

and produce you their *seed* in their season: but the most certain way is to *transplant* some of the biggest, as soon as the hard *Frosts* are past.

The *Black-Raddish* is little worth, but they are raised as the smaller are.

Small Radish. The smaller *Raddish*, or little *Radishes*, may be sown at every decrease of the *Moon*, from the time you begin your hot *Melon-Bed*, to the end of *October*. They are several ways ordered: for if you desire them very fair, *transparent*, clean and long, you must when you sow your *Melons*, in some part of the Bed, (whilst it yet remains warm) make

Sowing. holes as deep as your finger, three inches distant from each other. In every of these holes drop in two *Raddish-seeds*, and covering them with a little sand, leave the rest of the hole open: thus they will grow to the whole length of your finger, higher than otherwise the would

have

have done and not put forth any leaves, till after they are come up above the level of the *bed*.

When your *Melons* are *transplanted*, you may sow them upon their *bed*, and in other open ground, by even lines.

Let the first sown run to *seed*, and gather them when you first perceive their *Swads* below to open and shead; then lay them to ripen and dry, along your *Hedges*, as I instructed you before. The best *seed* which we have comes from the *Gardens* about *Amiens*; where, amongst their low grounds, they raise that which is excellent. At their first coming up, they appear like the *wilde*; but after the fourth, or fifth leaf, they grow very lusty, provided they be well watered. Seed.

There are several sorts of *Turneps* which I shall not particularize; I shall only affirm; that the lesser are the best, and most agreeable Turneps.

to

to the taſt, the other being ſoft, flaſhy, and inſipid.

Seaſon. You may ſow them at two ſeaſons; at Spring, and in the beginning of *Auguſt*. All the difficulty is, in taking the right time; for if the weather prove wet, the ſeed will burſt, and not ſprout at all: if too dry, it will not come up, and therefore, if you perceive your firſt ſeaſon to fail, you ſhall give them a ſecond digging or howing, and ſow anew ſo ſoon as they come up, and have two or four leaves, if the weather be very dry, the Ticquet, or winged-

vermine. wormes, and the flea, will fall upon them, and devour them, and all your pains: therefore (as I ſaid,) if you ſee your firſt to have failed, you muſt begin again.

To be excellent, they muſt not remain above ſix weeks in the ground, leaſt they become worm-eaten, withered, ill meaty, and full of ſtrings.

Houſe them in winter in your Cellar, or ſome other place where they may be exempt from the froſt, and without any other trouble, ſave laying them in heaps, or bunches. *Houſing*

For the ſeed, reſerve the biggeſt, longeſt, and brighteſt roots, which you ſhall plant in the ground at Spring, and draw forth again when you perceive the Pods to open; then ſet them a drying, and afterwards rub out the ſeed upon a ſheet, expoſe the remainder of the day to the Sun, to exhauſt their moiſture; then, having well cleanſed it, reſerve it in ſome temperate place. *Seed.*

We will range Parſly alſo among the roots, though its leaf be the moſt in eſteem, and uſed in ſeveral diſhes, ſerving oftentimes inſtead of Pepper and Spice. *Parſly:*

When the froſts are paſt, you ſhall ſow the greater, and leſſer ſort of Parſly, the Pennach't and the curled, in ground deeply dug, and *Season*

well ſoyled, that it may produce long, and goodly Roots. Sow your *ſeed* upon your bed in each four *lines*, the mould made very Fine, and well raked : You may ſow *Leeks* over them, chopping them gently in with the Rake only ; when all is clear, cover the whole bed about two fingers thick with ſome dung of the old bed, as well to amend the ground, as to preſerve the Seed from being beaten out with the rain, your watring, and from burſting.

Now ſince Parſly-ſeed lyes a month in the ground, before it comes up, the Leeks will have time enough to ſpring, and be ſufficiently ſtrong to be removed, and when you pull them up for this purpoſe, it will ſerve as a ſecond Dreſſing and Weeding to your parſly ; and when by this means they are grown, you may thin them where you perceive the plants come up too thick, which will very much improve them.

Dreſſing.

You

You may cut the leaves when ever you have need, without the leaſt detrimeut to the plant.

Leave the roots in the ground for your uſe, becauſe they daily grow bigger, and that even all the winter long; however you will do well to take as many up, as you conceive you may need, leaſt when the earth is hard frozen, you can procure none in caſe of neceſſity. *Roots.*

For the ſeed let one end of your bed ſtand unpulled-up, till it is all ripe, which You muſt ſet a drying, as you did the others. *Seed*

The Skerret comes of ſeed, and of plants; but the beſt, and faireſt of plants; and of theſe, are thoſe which they bring from *Troyes* in *Champagne*, are moſt eſteemed. *Skerret*

To plant them, you muſt in ſpring, (the ground well-dug, and dreſſed,) make four ſmall rills on each bed, two fingers deep, then make holes with the dibber at half inch diſtance

ſetting in every hole two, or three young ſlips, which you may take from the old plants, being careful to water them at the beginning.

Spending Draw them out of the ground according as you ſpend them, the reſt which you leave, will grow bigger, and in their ſeaſon produce their *ſeed.*

Rampions Rampions, though it be a plant very agreeable to the taſt, and which they have ſeveral ways of dreſſing: Yet I will not ſpend time in teaching you how to order them, ſince they grow wild in ſufficent quantity, and are not worth the trouble of raiſing.

Jeruſalem Artichocks Jeruſalem Artichocks are round roots, which come all in knots, and are eaten in Lent, like the bottoms of other Artichocks: they need no great ordering, and if they be planted in good ground, they will flouriſh exceedingly.

Seed They are raiſed of ſeeds, and planted in roots, beating flowers, like

like a ſinall Heliotrope, in which there grows a world of ſeed. The Phyſitians ſay that the uſe of them is prejudicial to the health, and that they are therefore to be baniſhed from good Tables. *Danger.*

SECT. V.

Of all ſorts of Pot-herbs.

WE will begin with the white Beet as being the greateſt of all the Pot-herbs, and of which there is more ſpent than of any of the reſt. *Pot-herbs*

The white Beet or Beet-Card (for ſo ſome will call it in imitation of the Picards, who really merit the honour to be eſteemed the beſt and moſt curious Gardiners for herbs, before any other of all the Provinces of *France*: Be it that their ſoyl and Climate produce more, or that *Beet.*

they are more iuduſtrious. Their Herbs are a great deal more fair and large, than in other places. I have ſeen of thoſe amongſt them that have been of eight inches Circumference, or little leſs, and in length proportionable to their thickneſs) is to be ſown at ſpring, when the froſts are quite gone. You may make uſe of your Hedge-borders for this purpoſe, and when they come to have ſix leaves, you ſhall tranſplant then in ground that has been deeply trenched the Autumn before, and lain mellowing all the winter. Before you remove them, ſoyl the ground very well, and then giving it another digging, tum the dung into the bottom, then taking them out of your Nurſery beds, cut off their tops, and tranſplant them in quarters, two ranges in a bed, and a yard diſtant, making a ſmall Trench or Line, as I ſhewed before, concerning removing of Cabbages,

Seaſon.

Tranſplanting.

Bages, which I forbear to repeat to aviod prolixity.

If you would have them abound in fair Cards, you muſt keep them well hou'd, Weeded, and Watred, when you perceive they need it.

Gathering

You muſt not cut them when you gather, but pull them off from the Plant, drawing them a little aſide, and ſo you ſhall not injure the ſtalk, but rather improve thoſe which remain: a little time will repair its loſs.

Plant not thoſe for Cards which you ſhall finde Green, for they degenerate.

Sowing

You may ſow them all the Summer, that you may have for the Pot, and to Farce, ſuch as are tender: alſo at the end of *Auguſt*, which you may let ſtand all the *Winter* as a Nurſery, and Tranſplant at *Spring*, which will furniſh you with Leeks very early.

Red Bete

There is a Red Bete, in you deſire to have of them, for Curioſity rather

than for uſe, becauſe they produce but ſmall Cards, which being boyled, loſe much of their tincture, becoming pale, which renders them leſs agreeable to the Palat, and to the Eye, than the white.

Seed For the ſeed, leave growing of the whiteſt and largeſt, without cropping any of their leaves, which you ſhall ſupport with a good ſtake, leſt its weight overthrow it, to the prejudice of the ſeeds, which would then rot in lieu of ripening. Two Plants are ſufficient to ſtore you amply, which you ſhall pull up in fair weather (when, by the yellowneſs of the colour you ſhall judge it to be ripe) and lay a drying, afterwards rub out the ſeeds with your hands upon ſome cloth, and cleanſing it from the husks, give it a ſecond drying leſt it become muſty; for being of a ſpongy ſubſtance, as the Red Beets are, it will continue a long time moiſt.

There

There is another ſort of Beets, which is called Orache, very agreeable to the taſt, it is excellent in pottage, and carries its own Butter in it ſelf: it is raiſed as the former is, excepting only that you may plant it nearer, and needs not tranſplanting, 'tis ſufficient that it be weeded, and hoved when there is cauſe. *Orache.*

There are ſeveral kinds of Garden Succories, different in leaf and bigneſs, but reſembling in taſt, and which are to be ordered alike. *Succory.*

Sow it in the ſpring upon the borders, and when it has ſix leaves, replant it in rich ground, about eighteen inches diſtance, paring them at the tops. When they are grown ſo large as to cover the ground, tye them up, as I inſtructed you before, where I treated of Rom. Lettuce, not to bind them up by handfuls as they grow promiſcuouſly, but the ſtrongeſt, and forwardeſt at firſt, letting the other fortifie. I remit you thither to avoid repetition. *Seaſon.*

It

It is in the ſecond Section, Art. Lettuce, where you will alſo find the manner of whiting it under earthen Pots.

Blanching There is yet another faſhion of Blanching it. In the great heats; when inſtead of heading, you perceive it would run to ſeed, hollow the earth at one ſide of the Plant, and couch it down without violating any of the leaves, and ſo cover it, leaving out only the tops and extremity of the leaves, and thus it will become white in a little time, & be hindred from running to ſeed.

Thoſe who are very curious, bind the leaves gently before they interr them, to keep out the Grit from entring between them, which is very troubleſome to waſh out, when you would dreſs it.

Remember to couch them all at one ſide, one upon another, as they grew being planted, beginning with that which is neareſt the end of the Bed,

Bed, and continuing to lay them the ſecond upon the firſt, and the third upon the ſecond, till you have finiſhed all the ranges.

I find likewiſe two other manners of Blanching them for the winter; The firſt is at the firſt Froſts, that you yet them after the ordinary way, and then at the end of eight, or ten days, plucking them upon, couch them in the bed, where you raiſed them from ſeeds, making a ſmall trench croſs the bed, the height of your plant, which will be about eight inches, beginning at one end. In this you ſhal range your plants ſide by ſide, ſo as they may gently touch, and a little ſhelving: this done, cover them with ſmall rotten dung, of the ſame bed: Then make another Furrow for a ſecond range, in which order lay your plants as before, continuing this order till you have finiſh'd; and laſt of all, cover the whole bed four fingers thick, with hot ſoyl, freſh

drawn

drawn out of the Stable; and in a ſhort time they will be blanched. If you will afterwards cover the Bed with ſome Mats placed aſſant, like the ridge of a houſe, to preſerve them from the rain, they will laſt a very long time without rotting. When you would have any of them for uſe, begin at the laſt which you buried, and, taking them as they come, draw them out of the range, and break off what you find rotten upon the place, or that which has contracted any blackneſs from the dung, before you put it into your Basket of the kitchen.

Houſing. A ſecond manner of preſerving it, is, enter it, as before, in Furrows of Sand in the Celler, placing the root upmoſt, leſt the Sand run in between the leaves, and you find it in the Diſh when they ſerve it. You need not here beſtow any dung upon them, it is ſufficient that the Sand cover the plant four fingers

gers high, and when you take it out for uſe, before you dreſs it, ſhake it well the Root upmoſt, that all the Sand may fall out from the leaves. Take them likewiſe as they happen to lye in the Ranges.

There is a kind of Succory, which hardneſs of it ſelf without binding, which is a ſmall ſort, but very much prized for its excellence.

For the ſeed, leaves of the faireſt plants growing, and particularly ſuch as you perceive would whiten of themſelves, and head, without tying. Let it well mature, though it a little over-ripen; ſince it is not ſubject to ſcatter and fall out, as many others are. On the contrary, when being exceedingly dryed, you ſhall lay it upon the Barn-floor you ſhall have much ado, to fetch out the ſeeds from the heads, though you thraſh it with a Flail. *Seed.*

Of

Endive. Of Endive or wilde Succory, ſome of it bears a blew Flower, others a white, it is to be governed like the Garden, but with leſs difficulty; for you need only ſow it in a ſmall Rill, weeding, houing, and thinning it in due ſeaſon.

Blanching. To blanch it, cover it only with reaſonable warm dung, and drawing it out at the firſt appearance of Froſt, keep it under ſand in your Celler, as you do others roots: but firſt, it ought to be almoſt white of it ſelf. The root is very much eſteemed, which has made me dubious whether I ſhould not have placed it amongſt them; but I concluded it moſt properly reſerved with the curled Succory, in reſpect of their conformity, as well in growing, as in producing its ſeeds.

Houſing.

Sorrel. Of Sorrel we have very many kinds, the Great, the Lazy, &c. for as much as one leaf is ſufficient for pottage, being ſo prodigiouſly large,

large, that they have ſome leaves ſeven inches broad, and fifteen, or eighteen long : It is a ſort which has been tranſported out of the *Low-Countreyss* and I have had of the firſt.

A ſecond kind is another large *Sorrel*, reſembliug *Patience*.

A third produces no Seed, but is propagated from the ſmall ſide-leaves, which it ſhoots when it begins to ſpread in the ground.

A fourth is the ſmall Sorrel which we have had ſo long in uſe.

A fifth is the round-leaved Sorrel, large, and ſmall, which alſo does not Seed, but is to be raiſed of the little Strings with which it over-ſpreads the groued, and by little tendrels which grow about the plant, and which you may take up in Tufts to furniſh your beds withal.

A ſixth is the wild Sorrel, frequently found upon the Up-lands, and therefore not worth the paines to plant in Gardens. Laſtly,

Laſtly, there is a ſeventh ſort, which bears a ſmall triangular leaf called Alleluja, it is very delicate and agreeable, by reaſon of its acidity, like the other Sorrel for taſte, but excellent in pottage, Farces, and Saliades, as being endowed with the ſame qualities and relliſh of the other Sorrel.

Sowing You may ſow all thoſe ſorts, which produce ſeed, after the froſts, in narrow rills, four in a bed, but be diligent to weed it, leaſt it be over-grown: when it is a little ſtrong, thin it a little, that it may the better proſper, and if you pleaſe, you may furniſh other beds with what you take away. But it is the beſt way if you would tranſplant it, to gather of the ſtrongeſt, and at the beginning of Autumn or Spring, make borders apart: They do well either way, continue long in perfection, even till ten, or twelve years, But then it will be fit to remove

Tranſ. Platning

move it, becauſe the ground will be weary of being alwayes burthened with the ſame Plant, and delights in diverſity : beſides, the Roots crowding, and preſſing one another, cannot finde ſufficient ſubſtance to nouriſh and entertain them.

They muſt be Dug at leaſt Thrice a year, which ſhould be at the entry of the hard Froſts, you muſt ſhake ſome Melon -bed Dung upon them : The Soil of Poultry is excellent, and makes it wonderfully flouriſh. Dreſſing

At this ſecond Digging, you ſhall Extirpate what ever you finde grow ſcattering out of range by the ſhedding of Seed, and Gueld them alſo about, cutting off all the leaves and ſtalks neer the ground, before you cover them with the Dung.

The Seed is eaſily gathered from ſuch as bear it, for it runs up at Midd-ſumer, and when you ſee it ripe, cut off the ſtalks cloſe to the ground, afterwards being dryed, Seed.

it soon quits the *pouches*, cleanse it well, and preserve it for use.

Patience. *Patience* must be ordered like *Sorrel*: The plant is not so delicious to the *Palate*; however one would have a *bed* of it, that your Garden may be compleat.

Borrage. The Vertues of *Borrage* recommends it to your *Garden*, though it impair the *colour* of your *Pottage*, darkning it a little. The *Flowers* of it are a very agreeable service, to garnish the *meat*, *pottage*, *sallades*, and other dishes; since by reason of their sweetness, they may be eaten without any disgust.

Sowing. It is to be *sowne* in the *spring*, like other herbs, and may be left in the ground; their hardy *roots* supporting the hardest *frost*, *sprouting* afresh in the *spring*: The *Gardiners* of *Paris* pull up the whole *plant*, and sow it many times in the year, to have it alwayes tender.

For

For the ordering of it, it is sufficient that it be gently *houed* and *weeded*.

Seed.

For the *seed*, let the faireſt *plants* run, and when they are full ripe on the *ſtalk*, gather and, ſave it.

Bugloſs.

Bugloſs is to be govern,d like *borrage*, and therefore I will ſpend no more time upon it,

Chervill.

Chervil, beſides what I told you before, that you ſhould *ſowe* it upon *Beds* to compoſe ſmallor *Salades* at the end of *Winter*; It will be good to *ſowe* new from month to month (though it be but little) that you might ſtill have it *freſh* and more tender, than that which is old ſowne. The borders of your *Wall-fruit* and *hedges* may ſerve for this effect, forasmuch as it cannot prejudice your *Trees*, being ſo ſmall, and requiring ſo little ſubſtance for its growth, and the ſmall time of its *Sojourn* in a Place.

You ſhall let one end of your *bed* run to *grain*, which will amply ſuffice to furniſh you; let it *ripen* well upon the *ſtalk*, then pull it up, or cut it, and dry it perfectly, before you reſerve it.

There is another ſort of *Spaniſh Chervil*, which is called *Myrrhis Odorata*, whoſe leaf much reſembles *Hemlock*; But very agreeable to the *taſte*, having a *perfume* like the green *Anis*, and much pleaſanter, being a little chewed.

At the *ſpring*, when it makes a ſhoot from its old ſtalk, they cover it with ſmall *dung*, and then with hot *ſoyl* over to choak it, that it may be fit for *Salades*; It is infinitely to be preferred before *Aliſanders*, or the *Sceleri* of *Italy*.

Sowing. You ſhall ſow it in *ſpring* in ſome place by it ſelf, and till it be come up, do nothing to it, beſides cleanſing it of *weeds* as they *ſpring* up,

it

it being ſometimes a whole *year under* ground.

The *ſeed* you ſhall gather in its ſeaſon, and order it, as you do the reſt.

Alliſanders.

Alliſanders are to be ordered as I now ſhewed you in *Spaniſh Chervil*, only the *ſeed* of it does not lie ſo long hid, and that it is not to be eaten, till it be *buryed* under the dung, or covered with *pots* like *Succory*.

Sceleri.

Italian Sceleri ſhall treated after the ſame manner: the *ſhoot*, or *ſtalk* is that which is the moſt excellent in the plant, becauſe it is ſo delicate and tender.

Sowing.

Theſe there laſt *plants*, are not to bee ſowne every *yeare*, but preſerve themſelves in the ground during *winter*, without prejudice.

Purſlain.

Of *Purſlaines* I find *four* ſorts, the Green, the *White*, and the *Golden*, lately brought us from the *Iſlands*

of St. *Christopher*, which is the most delicate of all the rest; and lastly, the small wild *Purslaine*, which the ground *spontaneously* produces, and is therefore least esteemed.

Sowing. It is to be sowne at *spring* upon the *bed*, and all *Summer* long, to have alwayes that which is tender; but *first*, you must dig the earth well, and throughly dresse it: sprinkle your *seed* as thin as you can, which is the more difficult to do because the grain is so exceeding small; and when it is sown, you shall cover it no otherwise, than by clapping the bed with the back of your *spade*. This done, water it immediately, that you make no holes in the bed, that it will come speedily, provided that you ply it with refreshments at the beginning,

Transplanting To be master of excellent *seed* you must transplant it, and thus you will produce goodly *stalks* to pick and serve to put in your *winter Sallads*, and in *pottage*. You

You ſhall perceive the *grainr* to be ripe, when it looks very *black*, and then you ſhall pull up the *plant*, and lay it upon a *Sheet* to wither, and dry in the Sun: But at *night* carry it in the ſame *ſheet* into the houſe, and the next day, expoſe it again, continuing ſo to do, till it be all perfectly *ripe*; then rub it betwixt your *hands*, and pour it into another *ſheet* to dry throughly, before you *box* it up. You ſhall ſet your *plants* a drying again for ſome dayes after, and they will furniſh you with more *ſeed*, which could not be gotten out the firſt time. Seed.

You ſhall find, that new *ſeed* is nothing ſo good to ſowe, as that which is two, three, or four years old.

Of *Spinach* there are three ſorts: The *large*, which has not the leafe ſo pointed and prickly as the *ſmaller*, and the *Pale*, which makes up the *third*. Spinach.

Sowing. It would be ſown in the beginning of *Autumn*, that it may gather ſome ſtrength before *winter*, If you perceive that it *ſprings* too faſt, you may cut for *Pottage*, and to make *Tarts*, it will be a great deal tenderer than in *Lent*, when it is chiefly eaten.

Seaſon. The manner of ſowing of it is on *beds*, in ſmall *rills*, four lines in a *bed*. When it is up, keep it neatly *weeded*, and extirpate all ſuch ſtraggling *Plants*, as you ſhall finde out of their *files*.

Seed. Reſerve a corner of your *bed* for the *ſeed*, cutting off all the reſt as you have occaſion. At *Lent*, pull up the *Plant* quite for the uſe of the *Kitchen*, cutting away only the *roots*.

The *ſeeds* are of two ſorts, the *prickly*, and the *ſmooth and round*, which produces the *pale* coloured, and moſt delicate.

SECT.

SECT. VI.

Of Beans, Peas, and other Pulſe.

THere are three ſorts of great Beans. Thoſe which we call at *Paris*, Marſh-Beans, which grow very large, flat, and of a pale colour: Of others there are many leſſer kinds like the firſt, but a little Rounder. And ſome there are leſs yet than theſe, and wholly different from the Firſt, being almoſt exactly round, of a gray, or a little reddiſh-colour. And theſe are ſuch as they give to Horſes, and which they grind for divers purpoſes. Beans.

I ſhall here onely treat how the Great ones are to be ordered, leaving the ſmall as of ſmall conſequence, and ſhall ſhew you how different mens opinions are for the time and manner of ſowing them.

Some

Sowing, Some ſowe them about *Advent*, and hold, that they ſhall have of the firſt ready to eat: Others ſtay till *Candlemas*, and ſome will have the *froſts* firſt paſt, every man hath his particular reaſon, becauſe ſay they, the *Flea* devours their tops when they are in *Flower*. For my own particular (who alwayes love to be ſure) I ſtay till after the *Froſts* are paſt, and I build my reaſon upon this; That the *ſeaſon* is all in all: not that I would diſſwade any from ſowing in *Advent*, or in *February*, but I would adviſe you to be ſparing, and to reſerve the greateſt quantity for the *ſpring*, ſince it being neceſſary to ſow them in the beſt ground, and the loweſt you have, it would be ſcarce fit to *dig* at thoſe two ſeaſons, being more retentive of water, than the lighter grounds.

Choice, Before you ſowe them, make choice of the moſt *healthy*, and beſt con-

conditioned; then *ſteep* them a day or two in water, wherein *dung* has been *imbibed*, this will cauſe them to flouriſh exceedingly, and advance their growth above ten, or twelve dayes, and beſides, they'l not remaine ſo long in the earth before they come *up*, will greatly prevent the danger of *wormes*, and, being throughly *ſoaked* in the foreſaid *Liquor*, will participate of its good quality, which is to make them produce great abundance.

For their *ſowing*, the ground ought to be *dug* and prepared before *winter*, and cleanſed of *weeds*, then with the *hove* make a *furrow*, upon the *ſide* whereof (and not at the *bottome*) drop your *beanes* a little above halfe a foot aſunder; then open another *trench*, and with the earth which comes out of that, cover your *firſt*, then a *third*, placing your *beans* as on the *firſt*, and ſo continuing every *ſecond furrow* to drop the

Ground,

the *beans* : be careful to make your *trenches* as direct as you can, that you may the better *hove*, *weed*, and *crop them*, without breaking their *ſtalkes*, when you paſs between them.

There are others who after they have well dugg and dreſſed their ground, tread it out into *quarters*, and plant their Beans with a *Dibber*; but I moſt of all affect the firſt, becauſe it makes the ground looſer about them.

Hoving.

Whilſt they are growing, and that the *weeds* are ready to choak them, you ſhall *hove* and cleanſe them carefully, without doing them any harm; and when they are pretty ſtrong, you ſhall obſerve that the *Flies* and *Gnats* will even cover the tops of their *ſpindles*, lighting upon the tendereſt part of them, which with your knife you may crop off, and ſo cary away both the *tops* and the *inſects*, caſting your cutting into

a

a *Basket*, aud afterward burn them, or bury them in your dunghil pit, or in ſome other place, diſtant from your *beans*, leſt they return back again.

Gathering.

Some of theſe *Beds* you muſt deſtine to be eaten young and green, and not gather the *Pods* amongſt the whole *Crop*; and when you have quite plundered a *Plant*, cut the *ſtalk* cloſe to the ground, that it may ſhoot up another, which will produce its fruit in the latter ſeaſon.

Seed.

For *ſeed*, let them dry upon the *ſtalks*, till both the *Pods* and they are grown black; then in the heat of day, pull them up, and *thraſh* them out gently with a *Flail*, *fanning* them out at your leiſure.

Burn not the *Hame* which they afford, though it makes excellent *aſhes*, but caſt it amongſt your *Soyl*, and let it rot there, for it will greatly improve it: nay, if you would make your ground exceding rich,

Hame,

ſow

ſowe *beans* in it, and when they begin to loſe their *bloſſoms*, dig them in all together, *earth* and *beans*, without minding your loſs, for this ſort of *Soyl* is a wonderful improvement of your land.

There are a great kind of *Beans*, which are of a *red-brown* colour; but they are nothing ſo delicious as the *pale*.

Haricots. The ſmall *Haricot*, or *Kidney beans*, are of two ſorts, *white*, and *coloured*; amongſt which, there are alſo ſome *white*, but they are leſſe, and roundet than the great white ones.

Sowing. To commence with the great, you ſhall ſow them in ſome *Bed* apart, four ranges in a *Bed*, that you may the more commodiouſly *ſtick* them, than if they were ſown confuſedly: ſome of theſe alſo you ſhall deſtine to be eaten *green*, leaving the reſt till they are dryer, and for *Seed*. When you gather them, be careful not to break their *Stalkes*, that they may

may bear till it be withered to the very root.

Painted. beanes.

The *painted*, and the *coloured Beans* which are a leſſer ſort, are commonly ſown in the open ground, newly dug and raked over, without any further care, then what you take of ſuch ſeeds as are ſown abroad in the *Fields*, unleſs it be, that, eight or ten dayes after they are come up, you *hone* them a little, and then touch them no more till they ſhoot forth their *ſtrings*, (which is about the beginning of *July*) which you muſt cut off, that the *Pods* may the better proſper, which are below the ſtalks, and to prevent, that in catching one another (by over-branching) they be not thrown down, and ſo periſh thoſe which grow beneath, inſtead of ripening them.

Soyls.

This kinde of *Bean* doth not require ſo ſtrong a mould as the *Marſh Beans*, do but rather a ſandy.

Sowing.

They would be ſown at the beginning

ginning of *May*, and pulled up as the Plants dry, thrashing them forth as I spake before of Marsh-beans, But if you gather them greener, you will be much troubled to find a convenient place to dry them, they being so cumbersom, if you have plenty.

white streaked beans

As for the White which are riced, seeing they clime to the very top of the Boughs, and continue long bearing, you shall do well to gather those Pods which you find dry, since they do not ripen together; and to prevent two inconveniences, the first whereof is, that being past their maturity, the Pod will open of it self in the heat of the day, and so lose out their Beans, and the Second, that in case there fall any considerable rains, the skin of the Pods being over-soaked; will cleave to the Beans with a certain inseparable glue which it produces, endamaging the Beans by a Musty Finnow, which bespots them

them, and makes them very ill-favoured to the ſight, and worſe to the taſt: and beſides, you will be conſtrained to *ſhail* them out by hand, to the great loſs of time.

You ſhould ſeperate and draw out all ſuch as you finde *black*, mixed with *black* and *white*, foraſmuch as they alſo become *black*, and in boyling darken and *tinge* the liquor.

But the *Red* are to be eſteemed above all the reſt, becauſe of their delicateneſs, much ſurpaſſing the *white*, though they are moſt accounted of at *Paris*. Redbeans

Of *Peaſe* there are found ſeveral *Species* very much different, *viz.* The *Hot-ſpurs* or *Haſties*, the *Dwarf*, the great *white peaſe*, the *Black-eyd peaſe*, great and ſmall *Green*, the *Crown'd peaſe*: and thoſe without *skins* of two ſorts, the *Chiches* with, and without *skins*, *Monthly peaſe*, the *Gray peaſe*, and the *Lupines*. peas.

Of all which I think it not amiſs to particulariſe in brief, their manner of ordering, though there be no great difficulty in the plant, yet for your better inſtruction,

Sowing. There are three manners of ſowing *Peas*. In *beds* or *quarters*, making four, or five ranges in each, according to the kinds which you will ſow : In heaps or cluſters, and in confuſion.

Hot-ſpurrs. *Hot-ſpurrs* and *Haſties*, would be ſown from *Candlemas*, or a little after the great *froſt*.

Soyl. Sandy ground is that which they moſt delight in to come early; and if the place be ſomething high, and lie expos'd to the *South-Sun*, it will exceedingly advance them, of which we have the experience about *Charenton*, and St. *Maur* near *Paris*, from whence we have them very early, and all the ſecret is in often houing them, which doth wondefully advance them.

If

If you ſow them in *furrows* and lines, you will find it very commodious when you come to dreſs them, becauſe you will find room enough to ſtand, and come at them between the *Files*, without indamaging the *ſhoots*, and when they are grown, to range them one upon another, for the more convenient houing them, which ſhould be often reiterated, and ſhall gather the *cods* with more eaſe when they are ripe, without hurting the plants. Sowing.

If you ſow them in heaps, plant them with the *Setting-ſtick*, or *dibber*, a full foot diſtance, and put ſix, or eight *Peas* in every hole, they will come up and grow without cumbring the ground, if you have the leaſure to houe and dreſs them ſufficiently. Setting.

As for thoſe which you ſow confuſedly upon the ground newly dug, or in *furrows* after the *Plough*, they will not require ſo much attendance,

becauſe they ſpread, and diſplay themſelves on both ſides, and cannot be *hou'd* above once, without great hazard of ſpoyling many of them with your feet.

Great Peas. All ſorts of great *Peaſe* (as the *White*, *Green*, *Crown'd*, thoſe without *skin*, and the *Cicbes*) would be ſown in quarters, and ſmall *rills*, four ranges in a *bed*, for the more commodious buſhing them, in two *ranks*, every *rank* ſerving to ſupport two of *peaſe*, and the greater kind your *peaſe* are of, the ſtronger and higher muſt your Buſhes be; becauſe they climb to the very top, producing *Cods* at every joynt; eſpecially, the greater kind of thoſe without *skins*, whoſe *Cods* grow eared, and are very weighty, ſhooting their branches at every joynt from the foot, every of which doth oftentimes bear as many *Cods*, as the *Maſter-ſtalk* of the other. This is a ſort of *peaſe* which you ought much to eſteem for

Buſhing.

for its deliciouſneſs, and they maybe eaten *Green*, with as much pleaſure as *Radiſhes*. Theſe are called *Holland peaſe*, and were not long ſince a great rarity.

If you would have very fair *peaſe*, you muſt ſow them in rich mould, and *geld* them when they are grown about four foot high: but the miſchief is, that being ſown in a ſtrong ground, they do not boyl ſo well, as thoſe which are produced in a light *Sandy*, which is the only proper ground which they require to be rightly condition'd. Mould.

You muſt not ſet your quarter of *peaſe* ſo *bnſhed*, as that they may *intertwine*, and intangle each other; but leave a void *bed* betwixt two, to give *ayr* to your Plants, leſt otherwiſe, they ſuffocate, and rot at the bottom. Diſtance

You may employ theſe *interpoſed* *beds*, by ſowing any other ſort of *roots* heretofore deſcribed, and which will Beds,

wonderfully thrive, by reaſon of the refreſhment which they will recive from the ſhade of the higher *Peas.*

Gray-peas. You ſhall alſo ſet apart ſome particular *beds* to be eaten *green*, and cauſe the *cods* to be gather'd by ſome careful Perſon, who may have the patience to take them off handſomly, or elſe cut them from their *ſtalks*, without injuring them, that thus ſtripping the plant of all it affords, they may the longer continnue.

Small Peas. For the ſmaller ſort of *peas* (as the, *White*, *Green*, *Gray*, *Haſties*, *Dwarf*, and *black ey'd*) you may ſow them after the *Plough* in open Feild; for ſince they do not *branch* much, they never choak.

Sowing. They may be ſown in two faſhions, either in ground newly dug, and which has one dreſſing before *winter*: or under *furrow*, that is to ſay, by ſowing them upon the field, before you *Plough*, and then in making the

the *furrows*, the *peas* in and are covered with earth by the *culter*.

This kind of husbandry is practiſed for two reſpects, the one, to lodg them cloſely when the earth is too light, and the other, to preſever them from the *Pigeons*, for thoſe which are only *harrow'd* in upon the *ſuperfices*, they ſcrape out like *Poultry*, and ſo devour the greateſt part of your *ſeed*. Pigeons.

There is alſo another *method* of ſowing *peas*, in uſe among thoſe of *Picardy*: They have a kind of flat *hone*, like thoſe which the *Vignerons* uſe about *Paris*, where the *Vines* grow in a pale moyſt ſoyl, or in a *Sandy*, This Inſtrument is very like the *hou's*, when they have done with them, being too much worn at the ſides, theſe they round to a point in the middle, or to make it more intelligible, they do very much reſemble the *culter of a Plough*, and uſe it after the ſame faſhion as Houing.

they plow the *furrows*, that is, without ridges or pathes, ſave only upon the Lands where it is divided 'twixt neighbour and neighbour.

With theſe, upon newly dug ground, cleanſed of *weeds*, and well dſerſs'd they make a *rill* or *trench*, going backward, and drawing the earth which ſeparates it ſelf on both ſides: And in theſe *furrows* they ſow their *peaſe* at a reaſonable diſtance, and then bginning a ſecond *rill*, the houe covers that which was ſown before: And ſo the third the ſecond, till they have finiſh'd the whole *Plot*. This manner of *Huſbandry* is very expedite, and commodious for their cleanſing, without danger of treading upon them when they are grown. In this manner they ſow likewiſe all ſorts of *Beans*, *Radiſhes*, *Sorrel*, *Leaks* and divers other *herbs*, ſome deeper than other, according to the nature, and ſtrength of the ſeed.

Monthly

Monthly peaſe (ſo called becauſe they laſt almoſt the whole Year, continually flouriſhing) muſt be ſown in ſome place of your *Garden* well defended from the *cold winds*, that you may have *fruit* betimes. Monthly Peas.

They need no other curioſity about ordering, than other *peaſe*, only, that they would be ſpeedily cut be-in *green*, leaving none of them to dry; and as you perceive that any thing ſprings from them, of which you have an hope it ſhould produce *Cods*, to cut it off. Cutting

You muſt, have a great care to *water* them, eſpecially during *Auguſt*, and to ſhelter them with pannels of *Reeds*, or *Mattraſſes* during the exceſſive *heats*, to preſerve them from the ſcorching *Sun*. Watring

Lupines, or *Taulpine* (ſo called becauſe the *Mole* flyes the place where they are ſown) are a flat kinde of *peaſe*, round like Lupines

Slave-peas. like a bruiſed *piſtol-bullet.* In the *Gallyes* they call them *Slave-peas,* becauſe they are their chief ſuſtenances: They are bitter of taſt, and muſt be a long time ſoaked, before they be boyled. They proceed from pods faſtned to the *ſtalks* like Beans, and are very full. In *Spain* they ſow whole fields of them for their *Cattel.*

Sowing. They muſt be ſown in furrows four fingers diſtant, and four files in a *bed,* and will proſper well enough in ordinary ground.

Lentils. *Lentils* ſhould be ſown at the ſame ſeaſon as *peas,* in ground newly dug, but if it were prepared the *winter* before, they will be a great deal fairer. They affect *Sandy* mould, and are to be gathered being ripe, and may be bound in ſwaths: Thus you may leave them in the *barns* as long as you pleaſe unthraſh'd, becauſe they are not ſo obnoxious to the *mice,* nor to be *worm-eaten,* as other *peas* which

Mould.

which are continually gnawn as long as they remain in their *Cods*; and therefore, they muſt be thraſhed out, as ſoon as poſſible you can, for which reaſon, ſome bringing them out of the Field in a fair day, thraſh them in the very Street, upon ſome ſpacious place expos'd to the *Sun*, which does much contribute to their looſning; For there is a great deal of trouble in *hoſing* them, and beſides they will *Sweat* (as many other grains do) and ſoften their *Cods*, which makes them difficult to beat out: Notwithſtanding, you may *Houſe* the *Gray Peas*, to give your *Horſes* in the *Hame*, which will whet their appetite, and much reſtore them if they be fallen in their fleſh.

Thraſhing

Houſing.

SCT.

SECT. VII.

Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the Precedent Chapter.

Onions. *Onions* are of three Colours, the *white*, the *pale*, and the *Purple-Red*: I say of three Colours, for I do not conceive them to be of three different *Species*, because they are so alike in taste: but I refer their qualities to the judgement of the *Botanists*.

Sowing. Besides your sowing of *Onions* with *Parsly* as I shewed you before, you shall sow others upon a *Bed* apart, and when they are grown as big as a *Hens quill*, you may *transplant* them in lines with a *Dibber*, that you may have them very fair.

If you leave any upon the *Bed* where

where you ſowed them, they will diminiſh, and riſe out of the ground at the Seaſon, ſooner than that which you removed.

During the great heat of *Summer*, it would run to *ſeed*, which you muſt prevent by treading upon the Spindle, which will ſtop its carreer, and make the *Onion* the fairers Seeding.

When you finde them out of the ground, and that the leaf is become very dry, as it uſes to be in *Auguſt*, then you ſhall take them quite out of the earth, ſearching with your *Spade* for every ſmall head, letting them dry upon the *Bed*, and afterward lay them up in ſome temperate place, and an air rather dry, than moiſt. Drying. Housing

For the *ſeed*, you ſhall chooſe the faireſt, and biggeſt that you reſerved, and when the *froſts* are paſt, Plant them in ground very well *toyled*, and clear from ſtones, which Seed.

is

in the mould they beſt affect. For this yon may make uſe of the *houe*, rilling the *bed* where you would ſet them; not long-wayes, but athwart, and deep enough, then lay them in the bortom of the *rills*, half a foot diſtant, and cover them by drawing the ſecond *trench*, and thus a third and a fourth continuing the order till your *bed* be finiſhed.

When it is in *ſeed*, 'tis very ſubject to be overthrown by the *wind*, by reaſon of its weight, and the weakneſs of the ſpindle, which being eaſily bent or broken, falls with the *head* to the ground, which rots the *ſeed* inſtead of ripening it; and therefore to remedy this, you ſhall rail the *bed* about (as I directed you concerning *Salſifex*) or elſe *ſtake* them from ſpace to ſpace, which you ſhall tie them up, by four, or five ſpindles together, bending them gently to the *props* if it be poſſible without breaking them.

The *ſtalks* dry, and the *head* diſcovering

vering the *seed*, gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their spindles, you shall lay the *heads* a drying upon some *cloath*, separating that which falls out of it self upon the *cloath*, at the best conditioned: afterwards, when it all is perfectly dry, rub the *heads* in your hands, getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your house, because they will both keep, and *augment* in goodness, taking them only as you have occasion.

There is so great deceit in buying this *seed*, that I would advise you to use none, but what is of your own growth, unless you have some intimate friend that will send you that which is excellent, to renew your store; for some Merchants sell it old, and so it can never prosper, or

else

elſe they *ſcald* it to make it ſwell: To diſcover that which is good, put a little into a Porrenger of water, and let it infuſe upon the hot Embers, and if it be good, it will begin to *Check* and *Speer*, if it do not, its worth nothing.

Chibol. *Chibols* of all ſorts, from the greateſt to the *Engliſh-Cives*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in diſtance according to their bigneſs, they requiring no other care, than to be *weeded* & cleanſed, and, if you will, a little *dunged* before the *winter*. Thus you may let them continue in their *bed* as long as you pleaſe, the *plant* continually improving by *Off-ſets* which it will produce in abundance.

Tranſplanting. However, it will be good at every three or four years end, to take it up, and Plant it in another place, foraſmuch as the ground is weary of bearing perpetually but one ſort, and loſes that quality which is moſt proper

proper to the *plant*, rendring it languid and weak, if it dwell on it too long.

Garlick is to be order'd like *Onions*, the beſt ſeaſon is to *plant* it at the end of *February*. The time of bruiſing it, to make the *ſpindles* knot, is about St. *Peters* in *June*, and to pull it out of the ground, at St. *Peters* in *Auguſt*, according to the old *Gardiners Adage*. Garlick. Planting

Sow at St. *Peters the firſt crop.*
Your Garlick at St. *Peters ſtop.*
And at St. *Peters take it up.*

When you have amaſſed them together, you ſhall let them dry in heads upon the *bed*, and then in the cool of the morning, bind them up with their own leaves, by *Dozens*, and there let them paſs the *Day* in the *hot* Sun, before you carry them in, hanging it to the beames of the *Sieling* to keep it dry. Pulling. Houſing.

Eſchalots, or (*as the Freuch call them*)

Appetites, being a ſpeices 'twixt an Onion and Garlick, and add a rare reliſh to a ſwace, neither ſo rank as the one, nor ſo flat as the other) are to be order'd like *Chibols*, planting the little planting *Cloves*, to make them greater; and in the Month of *Auguſt*, you ſhall pull as many of them out of the ground, as you deſire to reſerve; and hang them up as you did the *Garlick*.

Leeks. *Leeks* are to be planted like *Onions*, and tranſplanted in files with the *dibber*, as deep as may be, that you may have a great deal of *White ſtalk*; nor ſhould you fill the *Trench*, till a little after; and that they be well grown, this will augment their Blanching. *Blanching*, But beſides this, there is another way, and that is when they have done growing, to lay them in the *rill* one upon another, leaving only the very *extremities* of their leaves out of ground, and thus

thus what is covered will become *white*, and this does much lengthen the *Plant*, one such *Leek* being as good as two others.

For the *ſeed*, reſerve of the faireſt, and longeſt to *Tranſplant* in the *Spring*: and when they are run up, environ them with ſupporters and *Paliſades*, as they do *Onions* to preſerve their heads from falling to the ground. Seeds.

When they are ripe, cut them off dry, and reſerve them in bunches, or otherwiſe, as you did the *Onions*.

Sweet, and *Odoriferant Herbs*, and what other you ought principally to furniſh your *Garden* withal, are ſuch as are proper for *Salads*, and for the ſervice of the *Kitchen*, omitting the reſt at your own pleaſure, ſuch as are *Gallingale*, *Baſil*, *Lavander*, *Southern-wood*, *Hyſſop*, *Caſſidony*: *Baulm*, *Camomile*, *Rue*, *and* others. We will here diſcourſe Herbs Odoriferant.

of ſuch only as you ought of neceſſity be provided of.

Salad. For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Creſſes*, *Corn-Salad*, *Pimpinel*, *Trippe-Madam*, are ſuch as we do ordinarily uſe, together with thoſe which I have deſcribed in the foregoing *Sections*, that *ſalad* being moſt agreeable, which is compoſed with the greateſt *variety* of Herbs.

Some of theſe *Herbs* are to be *ſown*, and others to be planted in *roots*; and though they all for the moſt part bear *ſeed*, yet none ſo *effectually*, as the rooted plants.

Corn-Salad. Pimpinel Creſſs. Thoſe which you are to *ſow*, are the *Corn-Salad*, *Pimpinel*, and *Creſſes*, the beſt are to be planted in *roots*; all of them paſs the *winter* in the ground without prejudice. And you may leave them as long as you pleaſe in the *beds* where you ſowed and planted them; without any farther

ther trouble than to *weed* them, and now and then dig up, and cleanſe the paths, leſt the *weeds* overcome them.

The reſt which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Marjorum* and *Sage*, of both ſorts, and *Roſemary*; all which plants are eaſie to be raiſed, and ſufficiently furniſh you.

We will not omit *Licoris*, to gratifie ſuch as make uſe of it in their *Ptiſans*; but if you plant it in your Garden, place it in ſome quarter where it may not prejudice it, for if it like the ground, it will *String*, and go a great deal deeper than the very *Couch* or *Dog-graſs*, and put you to a world of difficulty to come at it, in caſe you ſhould reſolve to extirpate it intirely. Licoris.

There grows as good in all places of *France*, as any that they tranſport out of *Spain*.

To furniſh your ſelf with this, Planting

take *rooted plants*, and lay them half a foot in the ground, it will need no other labour to make it thrive, but to preſerve it well *weeded*, and cleanſed by ſtirring up the earth.

Thyme. *Thime* is both *ſown*, and *planted*; one *tuft* will afford many ſlips, which you may ſet with the *ſetting-ſtick*, as you do all ſorts of cuttings.

Savory. *Savory* is every year to be *ſown*, and therefore be carefull to reſerve the *ſeed*, and the *Herb* alſo being dried, to ſerve in divers ſeaſonings.

Majoram Of *Majoram*, there is the *ſweet*, and the *Pot-Majoram*. The firſt ſort is very tender in *winter*, and therefore the *ſeeds* thereof ſhould be carefully preſerved, to *ſow* of it every year: The *winter*, *or Pot-Majoram* (which is a bigger kind) may be perpetuated where you pleaſe.

Sage. *Garden*, and *Baſtard-Sage* grow well of *ſlips*, or branches cleft off with

with *Roots* from the main *Stemms*
Roſemary is alſo *planted* of *ſlips*, and
roots *ſplit* from the old ſtock.

Sweet-Fenell, and *Anis*, *which* are *plants* to be *ſown*, and governed without much difficultly, are not to be forgotten in your *Garden*. Roſemary.

Satisfie your ſelf therefore with theſe few inſtructions which I have given of *odoriferous plants*: The apprehenſions I have of ſwelling our *Volum*, has cauſed me to paſs them ſo lightly over. There now only remains to conclude this *Treatiſe*, the addition of ſome *Plants*, and *Shrubs* which bear *fruit*, highly neceſſary to accompliſh your *Garden*. Fennel.

Strawberries are of four kinds. The *White*, the *Large-Red*, the *Capprons* and the *Small-Red* wild *Strawberry*. Straw-berries.

Concerning theſe laſt ſorts, which are the ſmall, you need not put your ſelf to the trouble of cultivating them, if you dwell near the *Woods*, where they abound; for the Plants.

Children of every *Village* will bring them to you for a very ſmall reward: And in caſe you be far from theſe pretty *Sweets*, you may furniſh ſome ſmall *carpets* of them one the ſides of ſome of your *Alleys*, without other care or pains, than to plant them, ſending for ſuch as are in little *ſods*, from the *places* which naturally produce them; or elſe you may *ſow* them, by caſting the *water* wherein you waſh the *Strawberries* before you eat them, upon the foreſaid *Beds*.

Beds. For the great white *Strawberries*, the red, and *Chaprons*, you ſhall plant in *borders*, four ranges in a *border* or *Low-bed*, which muſt have a path between, of a foot and half at leaſt: The beſt *plants* are ſuch as you take from the *ſtrings* which they make during all the *Summer*, and to put three *plants* in every *hole*, which you ſhall make with the *dibber*. The beſt *ſeaſon*, is to plant them in *Auguſt*, when their *ſtrings* are luſty, and have

Seaſon.

have taken *roots* by their *joynts*, forming a ſmall *plant* at every knot.

To order them well, you muſt *dreſs*, *weed*, and *looſen* the mould about them very diligently, and to have fair and clear *Fruit*, you ſhall ſtick a ſmaller *prop*, to every plant, to which you ſhall binde their *ſtalks* with a *ſtraw*; and by this means, beſides that your *fruit* will prove much fairer, *Snails*, *Toads*, *Frogs*, and other noxious *animals* will forſake them, for want of covertures, which they would not do, if the whole *plant* lay upon the ground, where they fail not to eat a good part of them, ever attaquing the faireſt. Propting.

When your *Strawberries* ſhoot their *ſtrings*, you muſt *caſtrate* them, and leave them none, but ſuch as you reſerve to furniſh you with *plants*: Stringing.

And you ſhall every year renew ſome of your *beds*, ruining ſuch as are about four, or five years old, as beginning Renewing.

ginning then to impair of their goodneſs and vertue.

Dreſſing

It will be convenient to ſtrew them over with ſome *Melon-bed dung*, a little before the great *froſts*, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrel*.

Soyl.

The *ſoyl* which they moſt effect, is rather a *Sandy*, than a *ſtiff*, and therefore you ſhall make choice of that part in your *Garden* for them, which moſt approaches this mixture.

Straw-berries in Autumn

If you deſire to have *Straw-berries* in *Autumn*, you ſhall only cut off the firſt *bloſſoms* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter ſeaſon.

Raſpis.

Raſpis, are of two Colours, the *White*, and the *Red*: You muſt plant *rooted-ſets*, which you may *ſplit* off into many from a good *ſtem*: They

are

are to be *Planted* four fingers distant from one another, in an open trench. as deep as your *spade-bit*, as I have described it in my discourse of a *Nursery*, whither I referr you for more brevity.

Besides the former *labours*, they will only require, that you free them of their *dead wood*, and clear them of the suckers which they shoot up in the *paths* between their ranges: But if you perceive that notwithstanding all *this*, they *spring* so fast as to endanger their *choaking*, you shall succour them by *pruning* off the new *setts*, and *sparing* the old, as the most *ingenuous* and fruitful. Pruning.

Of *Gooseberries*, there are *two* kinds, the *great-large*, and the *small-white ones* which are *thorny*, and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which, in *Normandy*, they call *Gadelles*. Gooseberries.

They are all of them to be Planted,

ed, and governed like *Raſpes*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds reſembling them, to which the *Italians* give the common *Appellative* of *Fongi*, we diſtinguiſh in our *language*, naming ſome of them

Choice. *Muſhroms* of the *Woods*, which are very large, and ſuch as grow by the borders and skirts of great *Forreſts*; *Muſhroms* of the *Meadows*, and ſweet *Paſtures*, which are ſuch as grow frequently where the *Cattel* feed, and ſeldom flouriſh till after the firſt *fogs* of *Autumn* are paſt. Theſe laſt are thoſe which I eſteem the beſt of all, as well becauſe of their beauties aad whiteneſs above, as for their *Vermillion* beneath; and to this, their agreeable ſcent, which are wanting in the other. The *Garden Muſhroms*, which ordinarily do grow upon the *beds*, and thoſe which do not appear before the beginning

ginning of *May*, hid under the *moſs* in the *woods*, from whence they ſeem to derive their name of *Mouſh*, or *Mouſſerons*.

Of all theſe *ſpecies* there is only the *Bed-muſhroms* which you can produce in your *Garden*, and to effect this, you muſt prepare a *bed* of *Mules*, or *Aſſes ſoyl*, covering it over four fingers thick with ſhort, and rich *dung*, and when the great heat of the *bed* is qualified, you muſt caſt upon it all the *parings*, and *offalls* of ſuch *Muſhroms* as have been dreſſed in your *Kitchen*, together with the *water* wherein they were *waſhed*, as alſo ſuch as are *old* and *Worm-eaten*, and a *bed* thus prepared, will produce you very good, and in a ſhort ſpace. The ſame *bed* may ſerve you two, or three years, aud will much aſſiſt you in making another. Bed Muſhrom. Dreſſing.

If you poure of this *water* upon your *Melon-beds*, they may likewiſe furniſh you with ſome. But I had almoſt Production.

almoſt forgotten to imform you, that there are certain *ſtones*, which being placed in the *dunghil*, have the vertue to produce them in a little time, and that there are ſome curious *Perſons* which have of thoſe *ſtones*, to whoſe better experience I recommend you.

Morilles Concerning *Morilles*, and *Truffs*: *(the firſt whereof is a certain delicate red Muſhrum, and the other an incomparable kind of round ruſſet excreſcence, which grows in dry ground, without any ſtalk, leaf, or fibers to it, and therefore uſed to be found out by a hog, kept, and trained up in the myſterie,)* there are but very few places which do naturally produce them.

Concluſion. And thus I preſume to have ſufficiently inſtructed you, in all things which are neceſſary to be *cultivated* in *Gardens*; at the leaſt, what is commonly eaten, and in requeſt in our *Pariſien France*. Other *Provinces* have other *plants*, the *ſpoyls* where

whereof they afford us ſo good cheap, that it is not worth the while to husband them: as for Inſtance, *Capers*, &c. not but that they proſper very well in theſe *parts*; but they are troubleſome, and require a large compaſs, for a ſmall *crop*, flouriſhing better amongſt the ſtones of ſome ancient *Ruine*, than in any other place; 'Tis too great a ſubjection to gather their *bloſſoms*, and to *Pickle* them in Salt, and would coſt you more than you may buy them for of the *Oyl-men*.

Let us conclude this *diſcourſe* then, and haſten to ſhew you how the fruits of the *Garden* are to be *Conſerved* in their *Naturall*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs*, and your *Pulſes* are diſciplin'd in the two former *Treatiſes*.

A N

AN APPENDIX TO THE Former Treatiſe.

SECT. I.

Of the Manner how to conſerve Fruits in their Natural.

Conſerving of Fruits in their Natural

THere is nothing which doth more agreeably concern the *Senſes*, than in the depth of *Winter* to behold the *Fruits* ſo fair, and ſo *good*, yea better, than when you firſt did gather them; and that *then*, when the Trees ſeem to be *dead*, and have loſt all their *verdure*, and the rigour

of the *Cold* to have ſo deſpoyl'd your *Garden* of all that imbelliſhed it, that it appears rather a *Deſart* than a *paradiſe* of Delicases: *then* it is (I ſay) that you will taſte your fruit with infinite more *guſt* and contentmemt, than in the *Summer* it ſelf, when their great abundance, and variety, rather cloy you than become agreeable. For this *reaſon* therefore it is, that we will eſſay to teach you the moſt expedite, and certain means how to *conſerve* them all the *Winter*, even ſo long, as till the *New* ſhall incite you to quit the *Old*. For it is juſt with *Fruits* as it is with *Wines*: thoſe which we drink *firſt* are the more delicate and juicy; and thoſe which we reſerve for the *latter* part of the year, are more firm and laſting; both excellent in their *Seaſon*: But ſo ſoon as the *New* are made, and fit to pierce, we abandon the old, which we before eſteemed ſo acceptable. In like manner

ner it is ſo ſoon as the new *Fruits* approach to their *maturity*, we forſake thoſe of the year paſt; and one diſh of *Strawberries*, or *Cherries*, (though never ſo green) or forward *Pears*, ſhall be perferred to the beſt, and faireſt *Bon-Chreſtien* which you can produce.

To purſue then our firſt intention, it will be neceſſary to chooſe ſome place in your *houſe* the moſt commodious to make your *Reſervatory* or *ſtore-houſe*, which ſhould have the windows and *overtures* narrow, to prevent the extreamity both of the *heat* and *cold*: theſe you ſhall always keep ſhut, and ſo ſecured from the *air*, as only to afford you a moderate light, which you ſhall alſo *baniſh*, by cloſing the wooden ſhutters when you go out: And indeed were there none at all, and that the *door* to it were very ſtraight, and low, would be the better keeping it as ſhut ſoon as ever you are entred. Conſervatory. Fabrick. Situation.

Such a place deſigned for your *ſtore*, you ſhall build *ſhelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, ſuch as are the moſt common, and deſtin'd for the *Servants*; and if it be not wilde enough, it ſhall ſuffice to *ſhelve* it three parts, and leave the fourth for the *heaps*.

Shelving

Let your *Shelves* be laid upon *brackets* of wood or iron very ſtrong becauſe of their *charge*: two of them ſide by ſide, two foot broad, Which you muſt ledge with a ſmall *Lath*, to keep the *fruit* from rowling, and falling off: but let none of theſe *ſhelves* be within a yard of the *floor*, that you may place the beſt rare *fruit* under them, ſeparating, and diſtinguiſhing them according to their kinds; but you may continue the *ſhelves* upward to the very *Cieling*, placing them about nine, or ten inches aſunder. And for the more convenience, you ſhould have a ſmall light

light frame of ſteps, by which you aſcend and reach to the uppermoſt *ſhelf*, when you would viſit your *fruit*: a *ladder* being nothing ſo convenient, wearying the *feet*, any more ſubject to fall.

The *ſeaſon* of Gaihering your *winter fruits* being come, which you ſhall diſcover by many *indications*; as when they begin to drop off themſelves, which commonly happens after the firſt rains of *Autumn*, when the Tree being ſobb'd aud *wet*, ſwells the wood, and looſens the fruit: Or when the firſt *froſts* advertiſe you that it is time to lay them up: or (to be more certain) at the decreaſe of the *Moon* in *October* (thus for the *Pears*, and *Arples*) beginning to gather the *ſofteſt* firſt, ane finiſhing with the *harder*, that they may have the more time to perfect their maturity. Seaſon of Gatherin. Fruit.

There are ſome *fruits* that are only to be eaten *ripe*, as the *Groſmenil pear*

Peer. *Akinde of hip, a round-redbery, Cormes-fruit is a fashioned like a pear, and to berotten like a Medlar.

* *Cormes*, *Services*, *Azerolls*, and the like, which you shall leave upon the Tree, till you perceive by their falling in great numbers, they admonish you to gather them.

Medlars are to be gathered about St *Lukes*, according to the *proverb.*

Medlors. Baskets.

When you gather your *Fruits*, you should be provided with strong Ozyer *Baskets*, to be born full betwixt two men, and you shall put a little *straw* at the bottom, lest the weight of the uppermost *bruise* the undermost against the *basket.*

Fallen. fruit.

You shall as you gather your *fruits* separate the faireſt, and biggest from the middling, and such as are fallen *off* themselves, or as you have thrown down in *gathering* the others, putting each sort in a *basket apart*: I speak not here of the smallest, and the *crumplings*, for I suppose you discharg'd your *Trees* of them before, so soon as you perceived that they did not *thrive*, to give the more

more nouriſhment to the reſt. The *worm-eaten Apples* ſhould be put alſo amongſt thoſe which are *fallen*, to be ſpent firſt.

As faſt as you gather your *fruits*, you ſhall carry them into your *ſtore-houſe*, and range them upon your *ſhelves*, ſo as they may not touch one another, putting a little *ſtraw* all under them; and in like manner diſtinguiſhing the faireſt and biggeſt, from the leſſer upon ſeveral *ſhelves*, and heaping up the *worm-eaten* and *fallen*: as I but now directed you. Houſing

As touching the *Bon-Chreſtien* Pears, they are more curiouſly to be gathered than the reſt; for the *ſtalks* of ſuch as are very fair, and well coloured, *red* at one ſide, and *yellow* at the other, ſhould be ſealed with *Spaniſh wax*, to preſerve their *ſap* from *evaporating*: this done, wrap them up in dry *papers*, and put them in a *Buſhel* or a *Box* well covered, that they may grow *tawny* Bon-Chreſtien-

and *mature* being thus ſhut up.

You ſhall practiſe the ſame upon the *Double-flower Pear*, the *Cadillace*, the *Thoul*, and others which are graffed upon the *Qnince*, and which receive their *colour* from the *Tree*: For as for thoſe as are *graffed* upon the *Pear-ſtock*, they commonly continue *green*; and therefore without any farther trouble, you need only range them upon the *ſhelves*, as you did the reſt.

Cabinet. Thoſe that are very curious have a *Cupboard*, which ſhuts very cloſe, in which they reſerve their *Bonne Chreſtions*: This *Cupboard* is furniſhed with *ſhelves*, upon every of which are faſtined ſmall quaters of wood, which are laid croſſe like a *great*, every *ſquare* near as big as the greateſt *Pear*. Upon each of theſe *ſquares* they lay a *Pear* by it ſelf, for fear leſt they ſhould touch; and that if any of them ſhould be periſhed, it do not *infect* its neighbour.

This

This *Cupboard* they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit; and this closing them up, does give them a most excellent colour: But before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to *sweat*.

Those *Fruits* which are to be eaten *ripe*, should be layed in *heaps*; and if they do not mellow fast enough to your desire, you shall put them into a *Wheat-Sack*, and shall jumble them together betwixt two; this *Concussion* one against the other, will exceedingly advance their maturity. Ripe-fruit.

Your *Muscat-grapes* of all colours, as the *Chasselats*, *Bicane*, and *Rochel* Grapes, or others more ordinary, are to be preserved several ways, either singly Grapes.

singly ranging them upon ſtraw, or hanging them in *Sieves* up to the Cieling, covering them over with *paper* to guard them from the *duſt*, or barrelling them up with *Oat-Chaff*, or in a tub of Aſhes, or which is beſt, hanging them by their ends (not ſtalks) in your forementioned Cupboard.

To keep them.

I pretermit ſeveral other curious wayes of keeping *Grapes*, as when they are in *Flower*, to put the *Cluſter* into a *Glaſſe-Vial*, and when it is *Ripe* cut it from the *Vine*, and ſeal up the ſtalk, but it muſt ſo hang, as that none of them touch the ſide of the *Glaſs*, and then cloſe the mouth of it with *ſoft wax*, to keep out the *Ayr*, this will preſerve the *Cluſter* till *Chriſtmas*.

There are divers other means, which I omit, becauſe they are altogether unprofitable, troubleſome, and expenſive.

And though I have not before taught

taught you how you may ſtore your ſelf with theſe *Muſcat-grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furniſhed with them; But becauſe it is a *plant* which is to be governed like the other *Vines* I refer it to my *Vignerons*, who have from their *Youth* been accuſtomed to the ordering of *Vines*, their experience inſtructing them in thoſe neceſſary *ſubjections*, which a *Gardiner* would never obſerve: with ſo many *precautions* as they are obliged to do, eſpecially in *planting* and *pruning* them, which are the only things I inſtruct them in, and am well ſatisfied.

Vermine

I ſhall tell you upon this occaſion, that all ſorts of *Flies*, and *Bees*, *Waſps*, *&c*, *Dormice*, and *Rats*, are exceedingly licoriſh of theſe *Grapes*, when they are ripe; to prevent which you ſhall place ſome *clove* of *Garlick* half hid in ſeveral places upon the *poles* which ſupport them, neer

near the *Cluſters*, and the very *Scent* thereof will chaſe them away.

Aſpect. The fulleſt aſpect of the *Meridian Sun*, and ſhelter of ſome *Wall*, is the onely place that the *Muſcat*, and *Precoce Grape* affects.

Rotten. fruit. To conclude this *Section*, I will adviſe you to viſit your *Conſervatory* often, that in caſe you finde any of the Fruits *rotten*, you take them away; for they ſpoil all that they touch: but if you perceive any one

Mice. that the *Mice* have begun, ſtir it not from the place; for as long as any of that ſingle *Fruit* remains, they will never *attaque* another: In the mean time, ſet a *Trap* to catch them; for

Cats. to let *Cats* in, they will diſorder your *Fruit*, and leave their *Ordure* amongſt the *heaps*, and upon the *Shelves*

SECT.

SECT. II

Of Dried Fruit.

Dryed Fruits.

THere are divers *Fruits* that we drie in *Ovens*, which in hotter Countries they drie in the *Sun*, as in *Provence*, the *Prunella's*, in *Languedoc*, *Raiſins of the Sun*; but ſince the *Cold* of our *Climate* obliges us to make uſe of the *Oven*, I will here deſcribe in particular, how each of them ought to be dried.

Cherries

Beginning them with *Cherries*, *White*, *Hearts*, and the *Preſerving Cherries*, as with the firſt which the Seaſon preſents us. Chuſe ſuch as are very ripe, fair, freſh, and not bruiſed: you ſhall ſpread them upon *Lattices*, or *Hurdles* made

made of wicker, ranging them one by another, as handſomely as you can, without ſuffering them to lye one upon another, with their *Stones* and *Stalkes*, then put them into the *Oven*, which muſt be of a temperate heat, *Such as it uſually is after the houſhold bread is drawn.* And then leaving them as long as any *heat* remains, you ſhall take them forth, and *turn* them, to the end they may perfectly *dry:* after this, you ſhall heat the *Oven* again, putting them in, and repeating this courſe till they are ſufficiently *dryed* to be kept; then let them *cool* in heaps a whole *day*, and afterwards, binding them up in ſmall *Bunches*, reſerve them in great * round *Boxes*, exquiſitely ſhut.

* They call them in *France* Burſhel-boxes. being of that ſhape, and containing about half a Buſhel.

Plums are to be dryed like *Cherries*, very ripe gathered; the beſt for this purpoſe are ſuch as are *fallen* off the Trees, for they are moſt *fleſhy*, and will be more agreeable to eat, than

Plum.

than those which you shall gather, which retain alwayes some verdure upon them.

The very best to dry are to be chosen, as the *Imperial*, *Date*, and St. *Catherine*, *Diap*, *Perdrigon*, *Cytrons*, *Prunella's* *Mirabolon*, *Roche-Borbon*, *Damasks* of all sorts, and the St. *Julian* for ordinary spending.

Prunelas

If you desire to counterfeit *Prunellas*, you must make choice of the fairest of your *Plums*, as the *Perdrigon*, the *Abricot-plum*, * *Egg-yolk*, *Brignolles*, or others, which have a white skin, *peel* them without a *knife*, drawing them by the skin, which will easily quit the *plum*, if it be throughly ripe, then *stone* them without breaking the fruit, as I shall hereafter instruct you when I speak of *Abricots*. Boyle the skins well, with a little water, and strain it through a cloath, and in this *juice* (which should be in the consistence of a *Syrup*) infuse your *plums* as often

* *Moyen d' oeuf*, a Plum so called.

ten as you ſet them into the *Oven*, flatting them every time: If your *Liquor* be not thick enough, you ſhall adde to it of the juice of *White Corrinths*, very ripe, which will render your *Syrup* ſufficiently conſiſtent You may alſo (if you pleaſe) add ſome Sugar to them, they will be excellent and require leſs drying.

The *Provencals*, inſtead of ſetting them in the *Oven*, ſtick them upon *Thorn* branches, one upon each *Thorn*, and ſo leave them to drie in the *Sun*.

Peaches. *Peaches*, are to be ordered after the ſame manner as *Plums*, excepting, that they muſt be gathered from the *Tree*; for thoſe which *fall*, beſides that they are *over-ripe*, they will have ſuch *Bruiſes*, as will hinder their *drying*, without great trouble, and will be very diſagreeable to the *taſte*: Before you *ſtone* them, you ſhall ſet them once into the *Oven* to mortifie them: afterwards you

ſhall

ſhall ſlit them neatly with a Knife, and take out the *Stone*; the *open* and *flat* them upon ſome Table, that when you ſet them in the *Oven*, they may *dry* as well *within* as *without*, by reaſon of their great *thickneſs*; and the laſt time you draw them out of the *Oven*, whilſt they are yet *hot*, cloſe them again, and flatten them, to reduce them to their natural ſhape.

Abricots

Abricots are alſo to be gathered ripe from the *Tree*, you need not open them, to take out their *Stones*, but thruſt them out *dextrouſly*; neer the *Stalk*: neither in *drying* them need you open them like *Peaches*; but leave them *whole*, and only *flatting* them, that they may be equal in every part, and be the more commodious to range in the *Boxes*.

If you deſire to have them *excellent*, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-tray*, covering it with a lid of *Paſte*

cloſed thereto: then ſet it in the *Oven*, as ſoon as the *Bread* hath taken colour: and there let it remain till it be cold, after which you ſhall ſet it in the *Stove* upon *flats*, as they drie *Sweet-meats*; and when they are ſufficiently *dry* to *keep*, whilſt yet warm, ſtrew ſome finely ſearced *Sugar* upon them, and leave them two dayes before you ſet them up.

Pears. *Pears* are to be dried *pared*, and *unpared*, in the ſame manner as I ſhewed you before; but being *pared*, they are much more delicate, and the *Parings* are to be uſed, to *infuſe* in the *Liquor*, as I taught you in *Plums*. You muſt leave their *Stalks*, and the *crown* when you *pare* them, chooſing ſuch *Fruit* as is the faireſts, moſt delicate, and full of *Flavour*, as the *Orange*, *Summer Bon-Chreſtien*, *Muſcadle*, *Great Muſcat-pear*, the *Rouſſet* and a hundred others as are.

You ſhall put of theſe likewiſe in *earthen pots*, with their *Skins* upon

on the *Fruit*, before you cover them with *Paſte*; thus drie, and ſtrew them as you did your *Abricots*.

The *Pear* is not to be gathered over-*ripe*, for that will render it too flaſhy.

In *Grape-time*, you may infuſe the *parings* in new *white-Wine*, inſtead of water, or in *Cyder-time*, in new *Perry* made without Water.

Apples are commonly *dried* without *paring* them; and are to be ſlit in the midſt, taking out the *Core*: ſome of them you may boyl for *Liquor*, to *ſoak* thoſe in, which you intend to *Dry*. Apples.

Grapes of all ſorts, *Muſcadine*, and others, are to be dried in the *Oven*, upon the *Hurdle*, without farther trouble, than only to dry them in a temperate heat, and *turn* them frequently, that they *dry* equally. Thoſe of *Languedoc* paſſe them through a * *Lye* before they drie them in the *Sun*. Grapes.

* *To preſerve them from worms.*

Amongſt *dry fruits*, I will alſo range *green Beans*, which being well Beans.

dreſs'd with a little *Winter Savory* dried) the true ſeaſoning of *Beans*) may paſſe for new.

To *Drie* them, you ſhall take thoſe that are tender, which have yet their * *Skins* green, before they are *white*; take off this *Coat* (that is, peel them) then dry them in the *Sun* upon *papers*, often turning them daily; at *Evening* bring them *in*, and expoſe them again to the *Sun* every day, till you finde them very dry, which will ſoon be, if it be not cloſe weather: being *dry*, you may keep them covered in *Boxes*, carefully preſerving them from all moyſture.

* *In which the beans are involved.*

Before you boil them, you muſt lay them in *ſoak* for the ſpace of half a day in warm water.

Peaſe. For *green Peaſe*, chuſe the youngeſt, which *ſhailed* out of their *Cods*, dry as you did the *Beans*, and infuſe them like wiſe in warm water before you boil them, adding to the liquor,

liquor, a handful of the leaves of *new Peaſe*, if you have any *green*, tying them in a *Bunch*, leſt they mingle with your *Peaſe*.

Morilles and *Muſhrums* are to be *ſtrung* on a Thred, and hung-up in ſome hot place, as over an *Oven*, where they will eaſily dry; or if the place be commodious for it, before the *Fire*, or ſet it into the *Oven* it ſelf temperately warm. Muſhrums.

SECT. III.

To pickle Fruits with Salt and Vinegar.

Cucumbers are the biggeſt *Garden* Fruit which we uſe to *pickle*, they are to be choſen very ſmall, (which they call *Cornets* or *Gerkins*, becauſe we chooſe thoſe which reſemble little crooked *horns*, and that do not improve) or elſe ſomewhat bigger, but very young, before their *ſeeds* be hard, which are Pickling Cucumbers.

nothing ſo pleaſant to eat: Theſe are to be *pickled* pared, or whole; but it is better to *pare* them, before you put them in *pickle*, than afterwards; becauſe of the loſſe of your *Salt*, and *Vinegar* upon the *Skin*, which will become ſo hard, as ſcarcely to be eaten: But they are handſomer, and whiter, being pared at that inſtant when you ſerve them to the *Table*, than ſuch as you *pare* before they be *pickled*: ſo that you may do which of them you pleaſe.

Gathering. The other ſmall horned *Cucumbers* are to be *pickled* without *paring*, by reaſon of the *delicatneſs* of their *skin*.

You muſt *gather* very early in a fair morning, and let them lie all the reſt of the day in the *Sun* to mortifie them a little, that they may the better receive in the Salt.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well *glazed* earthen *Pots* apart (for thoſe that are *unglazed*, crumble and moulder

moulder away, by reaſon of the *Salt* which does penetrate them, and ſo loſe their *Pickle*) ranging them handſomly, and crowding them as neer as you can to one another, without bruiſing: then you ſhall ſtrew a good quantity of *Salt* upon them, and the *Vinegar* afterwards, till the uppermoſt of all are well covered? otherwiſe, there will breed a *mouldineſs*, that will ſpoil all that remain bare. Thus ſet them up in a temperate place, and touch them not at leaſt in *ſix weeks*, that they may be perfectly *pickled*. Your *Storehouſe* will be the moſt convenient place to keep them in.

Let the *Purſlain* which you would *pickle*, be of that which you have *tranſplanted*, that it may be the fairer. The true ſeaſon to gather it, is, when it begins to *flower*, if you would have that which is tender: for if you omit it till it be out of *flower*, that you may ſave the *Seed*, Purſlain

(as it is commonly sold) it will be too hard to eat. Let it also be *dried*, and *mortified* in the Sun, two or three dayes and then range it in *glazed Pots* with *Vinegar*, and *Salt*, as you did the *Cucumbers*.

Capers, Broom buds, Sampier. Tarragon. Artichoks.

Capers, *Broom-buds Sampier*, *Tarragon*, and the like, are to be pickled after the same manner as above.

Bottoms of *Artichoaks* are to be *pickled* in *Salt*, but after another *Method* than the former; for they must first be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which should likewise be dried with a *cloth*, to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as strong as it can possibly be made; which is done by putting into it so much *Salt*, as till it will no longer *imbibe*, and that the Salt *precipitates* to the bottom *whole*, and without melting. This we call *Marinated* water.

Upon this water (which will cover

ver your *Artichockes*) you muſt pour *Sweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, ſet up the *pot* with your *Cucumbers*, or in ſome other temperate place, covered and well ſecur'd from the *Cats* & the *mice*, which elſe will make bold to viſit your *Butter*.

But I preſume that before you put the *Artichokes* in the *pot*, you did prepare them, as you would have done to ſerve them to the *Table*, that is, taken off all the *leaves*, and the *Choke*, which is within.

The true ſeaſon for this is in *Au-* Time.
tumn, when (practiſing what I taught you before in the ſecond *Treatiſe* in the *Chapter* of *Artichokes*) your *plants* produce thoſe which are young and tender, for they are theſe which you ſhould take to *pickle*, before they come to *open* and *flower*, but yet not till their *heads* are well formed and hard.

when

When you would eat of them, you must extract their *saltness* by often shifting the *water*, and boyle them once again, before you serve them to the Table.

Asparagus Peas Champignons.

Asparague, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Mushroms*, are also to be *pickled* in *salt*, (having first *parboyl'd* them, and prepared every sort in its kind) after the same manner that you did *Artichokes*.

Visit your Pots.

You shall *monethly* be sure to *visite* your *Pots*, that in case you perceive any of them *mouldy*, or to have lost their *pickle*, you may accordingly repair it.

Cornelieans.

I have some years since invented the *pickling* of *Cornelians*, and have frequently made them passe for *Olives* of *Verons*, with divers *persons* who have been deceived, their *colour* so resembling them, and their *taste* so little different. To effect this, I cause the faireſt, and biggest to be *gathered*, When first they would begin

begin to *bluſh*, and then letting them lye a while, *Pot*, or *Barrell* them *up*, filling them with *brine*, juſt as I do *Artichokes*, and to render them *odoriferous*, adding a little branch of green *Fenel*, & a few *Bay-leaves*: then cloſing the *veſſle* well, touch it not for a *month* after. If you finde them too *ſalt*, *dilute*, & abate the *pickle* before you ſerve them to the Table.

SECT. IV.

To preſerve fruit, with Wines, in the Muſt, in Cider, or in Hony.

To Preſerve fruit with Wine, Cider. Hony, In Muſt.

ALL ſorts of Fruit which may be *preſerved* in Sugar, may alſo be preſerved in *Muſt*, in *Cyder*, or in *Hony*. And there is no other difficulty in making choice of fruits to ſcald and preſerve this way, than in chooſing ſuch as you would *preſerve* in *Sugar*.

To deſcribe in this place the principal *rules*, which muſt of neceſſity be obſerved in *preſerving* fruit in the *Muſt*, or *new Wine*; You ſhall take three

three *pails* full, *three pots*, or 3 parts of *must*, according to the quantity of *fruit* which you intend to *preserve*; set it in a *Kettle* or *Skillet* on the *fire*, but with care, that if your *fire* be of *wood*, the *flame* being too great, do not burn some side of the *vessel*. Then let your *must* continue boyling till it be reduced to one third part, that it may be of a sitting consistence to *preserve* your *fruit* in sufficiently, and keep it from *moulding* and *spoyling*.

The fruits being *pared* or *unpared*, according to their natures, or your curiosity, those which ought to be *scalded* being done, well drained, and dryed from their water, are to be put, and *preserved* in this *Must* carefully *scummed*, and made to *boyl*, till you perceive that the *Syrupe* is of a sufficient *consistance*, which you shall know by dropping some of it on a *plate*; if it appear in stiff *Rubies*, & run not about the *plate*, a little inclining.

You cannot take your *Must* too new, & therefore, as soon as you perceive

ceive the *grapes* very ripe, tread them immediatly, and take of that *muſt* as much as will ſerve, *white* or red, according to the fruit you would *preſerve*. Some *fruits*, as the *Quince*, the *Pear*, and the *Blew grape*, &c. require *Muſt* of *blew grapes*, others of *white*, as *Walnuts*, the *Muſcat-grape*, & the like, whoſe *candor* and whiteneſſe you deſire to preſerve.

To heighten the *taſt* of thoſe *fruits* which you ought to *preſerve* in *red-Wine*, put in a little *Cinnamon*, and *Cloves* tyed up in a bottom of *Lawn*, that they may not be diſperſed amongſt the *preſerves*, loſt or conſum'd in the *Syrup*, and to thoſe which require *White-Wine*, a bunch of green *Fennel* bound up likewiſe in a cloath.

Marmalad of Grapes or Raſins.

Codiniack, or *Marmalad of grapes* is made of the faireſt, and ripeſt *blew grapes*, gathered in the afternoon at the heat of the day, to the end that their moiſture may be intriely dryed *up*: Lay them in ſome *loft* of your houſe, where both the *air* & the *Sun* have

have free *entrecourse*, *spreading* them upon *Tables* or *Hordles*, that, for at the least a *fortnight*, they may there *sweat* and *shrink*: In case the weather prove *cloudy*, or that the season prove *cold*, you may set them in your *Oven*, *temperately warm*, after which *presse* them well with your hands, cleansing them from all their *seeds* and *stalks*, putting the *husks* and *juice* to boyl in the *kettle*, & diligently *scumming*, and cleering it from the seeds, Reduce this *liquor* also to a *third part*, diminishing the fire, according as your *confection* thickens, and stirring it often about with your *spatule* or *spoon* to prevent its cleaving to the *vessel*, and that it may boyl equally. Being thus prepar'd, you shall *percolat* it through a *Sieve* or course cloath, bruising the husks with your wooden *Ladle*, the better to expresse out the substance, and besides, you shall *wring* it forth, or squeeze it in a press: when this is done, set it again on the *fire*, and boyl it once more, keeping it continnaly stirring

Gascbean instrument made likean Oa.e.

ſtirring till you conceive it to be ſufficiently boyled, then taking it *off*, pour it into *Earthen pans*, to prevent its contracting any ill *ſmack* from the *kettle*; and being half cold, put it into *Gally-pots* to keep.

You ſhall let your *pots* ſtand open five or ſix daies, and then cover them with *paper* ſo fitted as to lye upon the very *preſerve* within the *pot*; and when viſiting your *pots*, you finde that any of your *paper* is *mouldy*, take it away, and apply another; this do as long as you ſhall ſee cauſe, which will be untill ſuch time as all the ſuperflouous *humidity* be *evaporated*, for then the *mouldineſſe* wil vaniſh, unleſſe your *confection* was not ſufficiently *boyled*, in which caſe it muſt be *boyled* again, and then you may cover them for altogether. Potting,

To make *Muſtard a la mode de Dijon*, you ſhall only take of this *Codiniack* and put to it ſtore of *Seneve* or *Muſtard-ſeed* well bruiſed in a *morter* with water, and *finely ſearced*, and when de Dijon Muſtard.

when it is *exquisitely* mixed together, quench therein some *live coals*, to extract all the *bitterness* from the *seed*, then either *barrel*, or *pot* it up, well closed, and reserved for use.

You may also preserve all sorts of *fruit* in *Perry* that has not been *diluted*, reducing it in *boyling* also to a *third part*, as we shewed you in the *Must*. *Lastly*,

in Hony. To preserve in *Hony*, you shall take that which is most thick, hard, and most resembling *Sugar*, *boyling* it in a preserving Pan, *scumming* it *exactly*, & stirring it about to prevent its burning, You shall discover, if it be enough *boyled*, by putting into it a *Hens egg*; if it sink, it is not yet enough; if it float, it is of sufficient consistence to preserve your Fruits: You know that *Hony* is very subject to burn, and therefore finish this preparation upon a *gentle fire*, frequently stirring the bottom of your *pan* with the *spatule* to prevent this accident

FINIS.

THE English Vineyard VINDICATED

By *JOHN ROSE*,

Gardiner to His

Majesty,

At His Royal

Garden in ST. JAMES's.

Formerly *Gard'ner* to Her Grace the Dutchess of *Somerset.*

With an Address, Where the best *Plants* are to be had at easie *Rates.*

LONDON,

Printed by *T.R.* & *N.T.* for *B. Tooke*, and are to be sold at the Ship in *St. Pauls* Church-yard. 1675.

THE

TO THE

KINGS
Most Sacred
MAJESTY.

May it please Your Majesty.

BEing by Your *Majesties* Grace and Favour, advanced to the Supreamest Glory of our Pro-

 fession,

fession, which is to be qualified Your *Majesties Gard'ner*; I thought it most agreeable to my Duty, to render Your *Majesty* this account of my Labour, and do supplicate as well Your gracious acceptance of what I offer, as Your pardon for my presumption; if at least the shortness of the discourse, or the meanness of the Author, may bring it any prejudice;

when

when the great *Augustus* was pleased that *Caius Valgius*'s Book of a few *Herbs*, and *Mœcenas*, that a Pamphlet concerning the nature of *Onions* only, should be inscribed to them: *Sir*, I dedicate the Prince of Plants, to the Prince of Planters, Your *Majesty*; This *Royal Title*, as Your *Majesties* great affection, and encouragment to all that is truely Magnificent and E-

molumental in the *Culture* of Trees and Fruit, has worthily acquired; so has it given instance to thousands of Your *Majesties* Subjects, whose glory it is to Transcribe after your great Example; for the good of the Ages to come.

I know Your Majesty can have no great opinion of our *English Wines* as hitherto they have been ordered; but as I perswade my self, it is not

not altogether from the defect of the Climate, at leaſt, not in all places alike; nor, I am ſure, of the Induſtry of Your Majeſties Subjects; but in ſomewhat elſe, which I endeavour to encounter in theſe few Papers; ſo, if by your Majeſties Gracious Acceptance of the *Eſſay*, Gentlemen ſhall be encouraged to plant thoſe ſorts of *Vines* which I here recommend, and to *Cultivate*

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them by my *direction*; that precious Liquor may haply once again recover its juſt eſtimation, be the product of Your *Majeſties Dominions*, and Anſwer the Ambition of

May it pleaſe Your Majeſty,

Your Majeſties

moſt obedient Subject *and* Servant

JOHN ROSE.

THE ENGLISH
Vineyard
VINDICATED.

THE PREFACE
OR
Occaſion of this *DISCOURSE.*

BEing one day refreſhing my ſelf in the Garden *at* Eſſex-houſe, *and amongſt other things falling into Diſcourſe with* Mr. Roſe, *then* Gard'ner *to Her* Grace *the Dutcheſs of* Somerſet) *about* Vines, *and particularly the* Cauſe *of the neglect of* Vineyards *of late in* England; *he reaſoned ſo pertinently upon that* Subject (*as indeed he does upon all things,*

things which concern his Hortulan *Profeſſion (that conceiving how greatly it might oblige many worthy and ingenious* Perſons, *lovers of* Plantations, *and of the nobleſt parts of it; I was eaſily perſwaded to gratifie his modeſt and charitable inclinations, to have them communicated to the world. The Matter therefore of the enſuing Diſcourſe being totally his, receives from me only its form, and the putting of his Conceptions together; which I have dreſſed up in as rural a garb as I thought might beſt become, and recommend them for Practice. I have turned over many, both late, and ancient Books (far exceeding this in Bulk) pretending to direct us in our choice of the Fruit, and the Planting of* Vineyards: *But I do ingeniouſly profeſs, that none of them have appeared to me more rational, and worthy our imitation, than theſe ſhort* Obſervations *of* Mr. Roſes, *and which I ſo much the more*

more value, as I conſider them the native production of his own Experience, without obtruding any thing upon the reputation of others, which is now become the moſt pernitious Impoſture that flatters us into ſo many miſtakes and Errours; whilſt men follow ſuch Directions as they meet withal in Print, or from ſome Mounſiers new come over, who think we are as much obliged to follow their mode of Gardening, as we do that of their Garments, till we become in both ridiculous. I might here add ſomething of Oſtentation, by deducing the Pedigree of Vineyards from the great Oriental Patriarch of them to this day; But it will be of more encouragement to us, when we ſhall conſider how frequently they were heretofore planted in this Country of ours, as they ſtill continue to be in Places of the very ſame Latitude abroad; ſo as the ſtrange decay of them amongſt us in theſe latter Ages, muſt needs proceed

ceed from no other cauſe *than that of our own* neglect, *and the common* viciſſitude *of things. We behold it in that of* Timber *to our grief, and the ſeveral (almoſt loſt)* ſpecies *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour* Conntries? *Why is the* Elme, *the* Walnut, *and the* Cheſtnut, *ſo decayed and rare amongſt us, more than formerly they were? But of this I have elſe-where given an* account more at large. The* Vineyard *is now before you.*

* Sylva.

Philocepos.

(Evelyn)

The *ENGLISH* VINEYARD VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* Englaud.

UPon long, and diligent obſervation of the *Species*; I do chiefly recommend theſe following, to be the moſt proper, and natural for the Curious in our Country, to exerciſe their induſtries upon, as from whence they may promiſe themſelves a recompence worthy of their expectations.

1 The ſmall *Black Grape*, by ſome called the *Cluſter Grape*, a precoce, and early ripe fruit.

2 The

2 The White *Muſcadine*, early ripe alſo, and a well known grape.

3 The *Parſly-grape*, ſo denominated from the ſhape and indentures of the leaf; it bears ſomewhat a ſmaller raiſin or berry, but it is of a brisk, and delicious taſte, mature betimes.

4 The *Muſcadella*, a white grape, not ſo big as the *Muſcadine*, though as ſoon ripe.

5 The *Frontiniaque* both white and red.

6 A new *White Grape*, ripe before the *Muſcadines*, which I found in His *Majeſties* Garden in St. *James*'s with a red wood, and a dark green leaf: it ripens as ſoon in ſtandard as againſt ſome Walls, and is a cloſer bunch than the *Muſcadine*. Theſe are the kinds which I prefer before any other for the ſtoring of a *Vineyard*, although there are ſeveral other ſorts, which I paſs by, as not ſo applicable to our deſign, though very worthy of the Curious, and thoſe who affect

variety

variety, becauſe they will require the artificial reflection, and aſſiſtance of walls, to bring them to maturity.

CHAP. II.

Of the Soil and Situation of a Vineyard in England.

LEt election be made of a light ſandy ground; if it be a little ſtony upon the ſurface, it is not to be rejected: and for its ſituation, I would chuſe that ſide, or declivity of an hill lying to the South, or South-weſt, which if favoured with other hills ſomewhat higher, or woods on the North and Eaſt, would be ſo much the better for the breaking the ſeverity of thoſe pinching quarters: This light ſoil having a bottom of Chalk or gravel, under a ſurface of two foot in depth, and free from ſprings, cannot be too hot, or dry; pro-

provided it be not addicted to heath; for commonly nothing grows kindly where that is apt to ore-ſpread; but if given to brambles, it is a promiſing ſign, and infinitely to be preferred before the other; for moſt confident I am, (nor do I ſpeak it upon conjecture only) that there is no Plant whatſoever ſo conatural to the Vine for ſoil and ſituation as this repent, and humble ſhrub: Thoſe who ſhall pleaſe to take notice of the places in which *brambles* moſt flouriſh; which are for the moſt part in the drieſt banks, hilly, ſtony and hot places; will eaſily infer how much they reſemble the *Vine* in this particular. True it is, they will alſo come up in wettiſh, and moiſt places alſo; but it is in the other where they grow large and ſtrong, bear goodly berries, and in moſt plenty; Nor that I would hereby adviſe any to plant their Vines amongſt the Brambles; but thoſe places well grubbed and trench-

trenched, are not to be rejected, becauſe they commonly thrive in ſuch grounds as are apt for *Vines*, and where I would make choice of a ſpot to plant a *Vineyard* in.

That I have inſiſted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in ſuch hard *Stony* or *Chalky* ground (provided it were not laomy) *Vines* do exceedingly flouriſh; eſpecially if the land have lain a good while in repoſe, and not of many years exhauſted by the *plow*, where the green ſwarth covers thoſe gentle riſings amongſt the *downes*, not too much expoſed to the rudeneſs of the weather. Nor are *Gentlemen* to be therefore deterred, becauſe this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpoſe now to begin; ſince the diſcouragement has only proceeded from their miſ-information on this mate-

rial article of the *choice* of *ſoil*, and *ſituation*, whileſt giving ear to our foraign *Gardens* coming here into *England*, they took up thoſe rules, which they ſaw to be moſt practiſed in *Countries* of ſo little affinity with *ours*, and without having that due conſideration of the *Climat*, which is ſo neceſſary and behoveful to Plantations of this nature: Hence, they for the moſt part, made continual choice of our beſt and richeſt land, without regard of other circumſtances; not conſidering, that the deepneſs, and fatneſs of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves*, and precipitation of the *roots*, than to the juſt, and natural ſtature of the *ſtem*, plenty, and excellency of the fruit, for which alone theſe *Plantations* are deſirable. In ſandy, or loamy land, *Vines* indeed grow more abundantly, than where the ſand, gravel, or chalk are ingredients, whoſe ſurface of mould is not

not ſo profound, a foot and half being ſufficient; but this rock of *chalk* and *gravel*, does in the interim hinder the root from going too deep, forceing it to ſpread the more towards the top, by which means the tender, and fiberous roots receive the natural, ſweet and benigne ſhowers, dews, and influences, which impart both life, and pregnancy to theſe noble *Plantations*: by this they receive the cheriſhing warmth of the *Sun*, impregnated with a certain *volatile ſalt*, which produced near the ſurface of the Earth only, is drunk in by the delicat pores & apertures of the latent roots, whileſt the deeper buried, depriv'd of theſe prolifical advantages, grow only fertil in watery, & inſipid leaves, or branches without fruit; the mould or *matrix* in which they lie, being altogether ſluggiſh, & unactive for want of heat, & the *prolific* embraces of the *Sun*. Hence it is we find ſo many *Vines*, though plentiful of *bran-*

ches, ſo thin of *joynts*, and thoſe even of the ſame kind, planted in better ground, as thick of Knots as a Mans finger is of Joints, from whence thoſe Shoots are produced, which our *Engliſh Vigneron* ſhould preſerve at Pruning time to ſet his Fruit, and expect his Vintage.

But to return to the Scituation again. Though *Land* ſhould be ſo qualified as we have deſcribed it for the Soil; yet if it have not alſo that Declivity and Aſpect we mentioned, it cannot be ſo fit for our purpoſe: for firſt, Hills are not ſo ſubject to the morning foggs, and infectious miſts, as lower grounds are; beſides, Flat Lands do not ſo ſoon enjoy the benefit of the riſing Sun, nor does it ſtay ſo long upon them in the evening, by ſome hours in the day; for ſince this *ſolar*, and generous *Plant* does above all things affect to be dry, eſpecially, after the fruit begins to be formed, and approach to its maturity;

turity; there is nothing more noxious to it, than at that ſeaſon to be infeſted with the cold and heavy damps of theſe Foggs; and it is in that, as much as in any other thing, wherein other more Southern Tracts have the advantage of us, that theſe enemies are diſperſed, and ſcattered ſooner than with us; and which therefore we muſt ſtrive to encounter, by the advantages we have hitherto neglected; but which we may ſurmount by making choice of a more lofty ſituation.

CHAP. III.

How to prepare the ground for the Plantation.

I Have already wiſhed for a Turfie ſurface, and which has not been broken up, or ſowed of a long time, and have alledged my reaſons for it:

But now in *July*, when the *Earth* is very dry and combuſtible, plow up the *ſwarth*, and when 'tis very cruſty, diſpoſe the *turfs* in ſmall heaps, burn, and ſpread the aſhes over the land, to be trenched in *December* or the *January* following. I adviſe you to lay your dried materials but in little heaps, from an obſervation which I have made in *Wilt-ſhire*, and particularly the *Downs* of *Salisbury-plain*, that where they congeſt too much together, the exceſſive *fire* and heat (which they require to reduce them to *aſhes*) over *burns* the *earth*, to the great prejudice of thoſe *ſalts*, and *ſpirits* which a more moderate fire would preſerve from evolition and flying away; an Inſtance of this we have in the *Charing* of *Wood* for *Coal*, the ſmall duſt whereof is a powerful ingredient to the improving of the roots of *Trees*, moderately made uſe of.

The *ground* thus prepared; when you

you begin to *trench*, contrive your *ranges* ſo, as they may run thwart your *hill*, that is, let the *ridges* paſs from *Eaſt* to *Weſt*; my reaſon is, becauſe the *Vines* ſtanding thus in *ranks*, the riſing and ſetting of the *Sun* will by this means paſs through the intervals, which it would not do in the common poſture of *North* and *South*; for the *Sun* being low at its firſt, and laſt appearance above the *Horizon* (and at which time, by reaſon of our *foggs* and *miſts*, we chiefly ſtand in need of his aſſiſtance) thoſe rows which paſs from *North* and *South*, will ſhade one the other, and ſo hinder this material *effect*. If it be objected that *Vines* being ſo planted, loſe that at *Noon*, which they gain in the *Morning* and *Evening*; I reply, that the *Sun* at the ſeaſon of *ripening*, is high enough for rows of *Vines* of three foot diſtance, to ſhine upon, and dart its beams even over the very *Plants*,

without the leaſt interception; whereas upon its riſing or ſetting, it would be almoſt totally Eclipſed by the Collateral poſture of the oppoſite ranges.

CHAP. IV.

How to Plant the Sets.

THe Ground in this order, prepare a meaſure of *three foot*, and by a line ſtrained, dig the Earth a Foot deep or the ſingle Spit, cleanſing the Trench, and ſhoveling up the crumbs that the bottom be clean, and the edges ſharp, which you muſt guide by your *meaſure*, that ſo all the Trenches may be of an equal ſize. This done, fit your Plants, Layers, or Roots, ſo pruned both Roots and Branches, that you leave not above two or three eyes of the young wood upon them. Then Plant them in the

the bottom of your Trenches, ſo as the root may lie croſs them, and ſomewhat ſloping on a ſtrait line as near as may be gueſſed. In this poſture, cover them three or four Inches with the mould; and order it ſo, as the upper part of your plant be two or three Inches lower than the ground, that when the ridges come to be levell'd, the top of your Sets may be *even* with the *Area*. Thus proceed to plant them at the diſtance of two foot one from the other, that ſo the Ranges may have a yard interval between. This done, take long Dung or Litter, and ſtrow it in the Trenches, of a reaſonable thickneſs to cover the Earth, and preſerve the Roots from thoſe dry and piercing Winds which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have *ſtruck* and taken hold of their Stations: After this they will need no more

more for the preſent, but that you diligently *haw*, and cleanſe them from *weeds*, before they come to *ſeeds*; and in this labour of *hawing*, work a little of the ſides of your *ridges* with your inſtrument, towards the *roots* of your newly planted *Vines*, to comfort and eſtabliſh them. *This* Diagram *refers to the* other, *and* diſtance *of planting the* ſets.

The Diagram will be found at p. 55 in the former part re-imposed in the binding.

CHAP. V.

How to dreſs, Prune, *and* Govern *the* Plantation.

THe firſt pruning of the new ſet *Vineyard* ſhall not begin before the *January* after, and then cut off all the *ſhoots*, as near as you can poſſibly, ſparing only the ſtrongeſt and moſt vigorous to each root; which you ſhould leave with two *eyes* of young wood; and ſo let them

them reſt till *May* the *ſecond* year after planting, and then be ſure to clear the roots of all collateral *ſuckers*, which do but rob, and exhauſt your *ſets*; and leave none, but what break out of thoſe two, or three *eyes* of the *young* wood above mentioned, continuing your care to ſuppreſs the *weeds*, and in your *hawing*, to cheriſh the roots of your plants with ſome of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the *third* year, cutting off all the *ſhoots* very cloſe in the ſame *Month*, and ſparing only the ſtouteſt, which is next the ground; yet ſo, as you leave him not above three, or four *eyes*. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the work you do not cut, or wound any of the main roots with your *ſpade*; as for the younger roots, it is not ſo material, for they will grow but the thicker.

thicker. It is in this third year that you may peradventure enjoy some fruit of your labour, which if answerable to your hopes, will admonish you to provide for props, which must be made of Hazel, Ash, or Oak, about four foot in length, of the thickness of a Broom-stick, which being conveniently applied to the North-side of your *plant*, you shall in *May* (rubbing off all the *thieves* which sprung from the Roots of the plant, and leaving only such as come from the Stem, and like to bear fruit) bind up the shoots of those three eyes which you were order'd to leave as the most probable to be *bearers* that year, as in *June* you will discover. When the fruit is of the size of Birding-shot, break off the branches with your hand, at the second joynt above the Fruit; and tie the rest to the prop: I say, you must break, not cut your *Vines*, because wounds made now with a Knife, or sharper in-

inſtrument, are not ſo apt to heal; and therefore the ſeaſon for this work is in the very *heat* of the day when they are apt for *conſolidation*, without prejudice to the fruit. But it is not regularly, till the *fourth* year that you can expect any ſtore of *fruit*; when governing your *Vineyard* as before you are directed, fail not of a due proviſion of *props* ſufficient for your whole *plantation*.

CHAP. VI.

How to order, *and* cultivate *the* Vineyard *after the* firſt *four years, till it needs* renewing.

THE following years after the firſt bearing, you will likely have three or four *ſhoots* to every Plant. In *January* therefore, or *December*, prune *all* away ſave the ſtrongeſt, which you may leave for a *ſtandard*

ſtandard about four or five foot high, cutting the reſt very cloſe to the body of the *Mother-plant*; (I mean ſuch as are ſmall, and trifling *ſhoots*) reſerving ſuch as you find about the bigneſs of an handſome reed, to which you ſhall leave two, or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tie to them the *Maſter-ſhoots*, which you were ordered to leave four foot high, with ſome tender *Oziers* about one foot from the *Earth*, bending the top of theſe *ſhoots* to the next *prop*, about two foot from the ground, that ſo your *ranks* may ſtand in form of *Arches*, whileſt the *eyes* that you ſpared now in *dreſſing*, ſhall the *May* following, be bound to the *props* for the next years bearing, to the great increaſe of your fruit: Then in *May*, or the beginning of *June* (when the little *raiſins* are of the bigneſs before mentioned) *ſtop* their ſecond *joynt* above the *fruit*, as you were *there* taught,

taught, but be careful to leave the ſtrongeſt ſhoot, to be the *ſtandard plant* of the year enſuing.

In *Auguſt*, when the fruit begins to *turn* and *ripen*, break off ſuch *ſhoots* as you ſhall find too thick upon thoſe you pruned in *May*; but this work you muſt do with diſcretion, and only ſo as to let in the *Sun* for the ripening of the over ſhadowed *Cluſters*, which you ought to leave *skreen'd* with ſome of the foliage, as well to preſerve your *fruit* from the ſcorching of the *Sun*, by day, as the *dews* which fall in the night, to both whoſe invaſions it is obnoxious.

And now obſerve, that the *ſtandards* you laſt tied to the *props* at a foot-high, and whoſe tops were bent to be next, will the following year be grown *Old wood*: In the firſt Pruning ſeaſon therefore, or *January* after, remember to cut them cloſe to the ground, ſupplying the places with

with the ſtrongeſt *ſhoot* of young young wood, which you left 4 *foot* high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very *Earth*, and leaving two *eyes* to each of the ſtrongeſt *ſhoots*, as is there rehearſed: And now give your *Vineyard* an ordinary *digging* with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward *ſhoots* the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender *ſhoots*; whereas pruned in

November,

November or the following moneth, they never *bleed*, but being cut before the riſing of the *ſap*, their *wounds* become hard and dry, and the ſpirits of the Plant kept in, makes them break out the more vigorouſly at the eyes, furniſhing the branches with proud and turgid buds.

CHAP. VII.

How, and when to manure your Vineyard *with Compoſt.*

WHen through often ſtirring, you find your *Vineyard* poor, (which the weakneſs of your crop will ſoon diſcover) Prune your Vines as you are inſtructed; and ſpread good rotten dung mixt with lime, over the whole ground; let this lie a full Winter, that the vertue of it may be waſhed into the Earth; and this way of Stercoration

is infinitely to be prefer'd, before the digging, and mingling it with your *mould*: But if you will have it in perfection, lay your material in a large heap, in ſome convenient place near your Vineyard: A layer of freſh and natural Earth, taken from the Surface, and another of dung, a pretty deal thicker; then a layer of Earth again, and ſo ſucceſſively, mingling a load of lime, to every ten loads of dung, will make an admirable *Compoſt* for the purpoſe; But your Magazine will require the maturity of two, or three years, and to be covered with the former qualified Earth, and ſomewhat ſhaded, ſo as neither the Sun too much draw from it, nor the violent rains, too much dilute it.

With this Compoſition, after you have (as we adviſed) pruned your Vines (for which the moneths of *January*, and *February* may be allowed) dung your whole Vineyard;

Vineyard; About thirty Loads I ſuppoſe may well dreſs an Acre; but lay, and ſpread it equally, and then you may turn it in, with a ſlight digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt Earth, which property we aſcribe to the *Lime*. When this is done, re-eſtabliſh your *props*, and with your foot tread the Earth cloſe to the roots, to defend their Fibers from the dry winds of *March*, which will even penetrate the looſer mould; but this work ſhould be performed in a dry, not in a wet ſeaſon; leſt the Earth bind too faſt, and for other obvious reaſons.

And thus I have ſhewed how *Vineyards* in *England* may be Planted, governed, and perpetuated with undoubted ſucceſs, omitting the leſs material curioſities to the larger *Volumes* and thoſe who have more leaſure (I fear) than skill.

To the
READER.

LEt the Reader *be pleased to take notice, that I have not only endeavoured to furnish all lovers of these Plantations with the best Instructions I am able, concerning the choice, and propagation of* Vines; *but my self also with so plentiful a Stock of* Sets *and* Plants *of all those sorts, which I chiefly recommend, that those who have a desire to store their* Grounds, *may receive them of me at very reasonable Rates.*

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Mr. ROSE,

YOu require of me ſome Directions concerning making and Ordering of Wines, *to compleat, and adorn your* Vineyard: *I ſend you in this* Paper *the moſt material things which I have at any time gathered and obſerved; ſubject nevertheleſs to the* Animadverſions *of the more experienced, and therefore you will do your ſelf right, to converſe with others (more verſed in this Argument) before you annex it to your Book.*

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very plump, and tranſparent, which is when the Seeds or Stones come forth black, and clear, not Viſcous or clammy; that the ſtalks begin to ſhrivel at the part next the Branch, which is a ſign it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the beſt Wines, the Cluſters hang till they are almoſt waſted, and the ſtalks near quite dry; as in *Candia*, and *Greece*, and even in *France*, they ſtay till the Leaf be ready to

drop; nor do they much impair, though Froſt or Rain do frequently ſurpriſe them, provided it prove dry one Fortnight, before gathering time.

It is beſt to cut, and not pull them from the Vine, in the Moons decreaſe, and to put them in Baskets, each ſort apart, taking only the beſt ripe, clean, and unbruiſed.

In moſt places they tread them with their naked feet in a *Vat*, pierced full of holes at the bottom, through which the Liquor runs into a Keeler, placed under it; but 'tis better to void it as 'tis preſſed out; becauſe it is found to carry with it too much of the traſh, and groſſer parts: Others heap in ſo many, that the very weight of the Bunches preſs themſelves; and thus is that rare *Lachrymæ* made, which is not obnoxious to that ſurcharge of tincture, and harſhneſs which the preſſed Wines commonly betray.

If

If you would make Claret, let it remain with the Marc or Husks, till the tincture be to your liking: But the white are Tunn'd immediately, as ſoon as bruiſed, where they perfect their fermentation and working. The beſt courſe is to ſink a Basket into the preſſed Marc, and ſo to ſeperate the Muſt from the Husks, and take out the pure Liquor only; the reſt will remain behind, ſubſide, and ſink to the bottom of the Veſſel, and may ſerve for Claret, or a ruder Wine.

When the *White* is Tunn'd, cloſe it immediately, and very accurately, fear not your Veſſel if well made; ſince the force of the working (which may poſſibly continue 9 or 10 daies) will not violate it, as ſome imagine; and therefore imprudently leave the bung-hole open, to the utter loſs of its ſpirits; to prevent which therefore, at the filling, leave half a foot or more, void; and for Claret ſome-

what

what above, which repleniſh at ten daies end (when the fury of working is over) with ſome proper Wine that will not provoke it to motion again. This proceſs muſt be frequently repeated if need require; for new *Wine* will ſpend & waſt ſomewhat, till it be perfect; yea even to the very Spring, as far as *April*, leaving the more *Fæculent*, and groſſer parts in the firſt.

This is the manner of *Languedoc*, and Southern parts of *France*; but about *Paris* (which is the neareſt in Conſtitution to our Country) they permit the *Marc* to abide in the *Anſt* two daies, and as many nights for *White Wine*, and at the leaſt, a week for their *Clarets*.

Some preſs their *White Grapes* by themſelves, & afterwards mix them; and yet even *Red Grapes* will make a White Wine, if timely freed of the Husk; but the Colour follows the nature of the *Husk*, and muſt therefore be treated accordingly as to the period

period of receiving Tincture, by frequent Taſting it, and experiment, till it be your Eye, and Palats likeing. But in this interim (leſt too much ſpirits ſhould evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your Vat, and to render it the cloſer, aſſiſt it with a linnen cloth, that it may be exactly juſt, drawing out your *Muſt* by a Spigot at the bottom of the Veſſel. In ſhort, (to avoid the many inconveniencies which happen to Wines by permitting them to abide too long macerating the Husks) it is better to daſh it with a little Art, by mingling ſome Red, or other Wine naturally charged, then adventure the ſpoiling of the Whole, for this only Circumſtance, there being very few natural Wines, but what have this aſſiſtance, not to call it Adulteration.

In *Italy* they put the Husks, and Stones together into that which is preſſed,

preſſed, and ſo let it Work a fortnight,. and then add a third part of Water, to render it leſs heady and ſtrong; but our Wines will by no means ſupport this dilution. In ſome parts of *France* they Tun it when it has wrought in the Keelers, filling up (as we deſcrib'd) what works out the firſt three or four daies with what they ſqueeze from the Husks, which ſome think very practicable with us.

Whileſt this Working and Filling continues, cloſe up carefully the North Windows (if any) of your Cellar, leſt it ſowr your Liquor; and about the expiration of *March*, ſtop your *Veſſel* for good and all. Some repleniſh their working Wines with Water only, eſpecially the laſt time; provided it exceed not a Quart in a large quantity; Others, roll their Casks about the Cellar to blend with the Lees, and after few daies reſettlement, rack it off with great improvement, about the ſame ſeaſon.

When

When now your *Muſt* is Tunn'd, preſs your *Marc*; this, though no delicate Drink, will yet keep long, and is proper to mingle with other, and give it the body you deſire. Others prefer the caſting a convenient quantity of Fountain Water on the Husks as ſoon as the beſt *Wine* is trodden, or forced out and Tunned; and there let it *Colour*, drawing, and ſupplying it by degrees, as long as tincture, taſte and virtue, remains good. Be very careful to empty the Vat of the Husk as ſoon as ever your water or mixture is drawn, leſt it give ſuch a tang to your Vat, as you can never free it of again; and therefore by all means I adviſe you to have two Veſſels, that one of them alone may be deſtin'd to this employment of *mixing* your *Wines*.

The beſt expedient to multiply Wine, is (when all is ſaid) to fill your *Vat* with whole *Grapes* or *Cluſters*, and three or four daies after,

after, to draw out the *Muſt*, which will run off it ſelf into a Veſſel placed by the Vat, and well ſtopped: Afterwards, tread the Grapes, pouring in a good quantity of Water, and then immediately adding the *Muſt* that you before reſerved to works and ferment together. This is eſteemed of all other the moſt approved way, and may promiſe a reaſonable good Wine, and fair ſucceſs.

To Purifie Wine.

PUt it into your Veſſel the plainings, or Chips of green *Beech*, the *Rind* carefully peel'd off; but firſt, *boyl* them in clear *Water* about an hours ſpace, to extract their rankneſs; then dry them perfectly well in the Sun or an Oven: Leſs than one *Buſhel* of *Chips* is ſufficient to Fine an whole Tun of Wine; and it will ſet

ſet your *Wine* in a gentle working, and purifie it in 24 hours giving it a good and agreeable flavor.

Theſe Chips may be waſhed again, and will ſerve the better, upon the like occaſion, and even till they are almoſt conſumed. Let your Chips be plain'd off as long, and large, as you can get them, and put them in at the Bung-hole.

Laſtly, Some dulcorate, and ſweeten their Wines (to prevent harſhneſs) with Raiſins of the Sun, trodden into the Vat, and perhaps to good purpoſe a little plumped before; or boyling half the *Muſt* in the Veſſel a good hour, and ſcumming it, Tun it up hot with the other.

About *April* you may pierce your Wine to drink, *&c.*

I could dilate much more upon all theſe particulars, but theſe Rules are plain and eaſie, and more would be but ſuperfluous. Diſpoſe therefore of them as you think fit.

By

By *Muſt*, they ſignifie the *newly* preſſed Liquor, whilſt it ferments or remains in the Vat, and before it is Tunned.

By *Marc*, is meant the Husks of the Grapes when the Liquor is expreſſed

Note, That ſome inſtead of Treading, ſqueeze the Bunches betwixt their hands; others Preſs them in an Engine like a Cyder-preſs, putting the Cluſter into a Raiſin-frail or Bag of Hair-cloth.

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